



one bowl yellow cake

Yields two 8-inch circular cakes.

- 2 1/2 cups cake/pastry flour
- 1 1/2 cups granulated sugar
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup unsalted butter, cubed and at room temperature
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 2 eggs, room temperature

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients.

Preheat oven to 350°F. Grease two 8-inch circular baking pans and line with parchment paper.

Sift the cake flour into the bowl of your stand mixer fitted with the paddle attachment (or a large bowl if using a hand mixer). Add the sugar, baking powder and salt, and mix for about 30 seconds on low speed to combine.

Add in the butter and mix for about 2 minutes on low, until it's incorporated, and no large lumps remain.

Add the milk and vanilla, mixing on low speed to blend the ingredients, and then on medium speed for about 1 minute. Scrape the bottom and sides of the bowl well. Add the eggs and beat for about 1 minute on medium-low speed. Scrape the bottom and sides of the bowl well. Mix for an additional 10 seconds to ensure no lumps remain.

Divide/spread the batter evenly between the two prepared pans (a kitchen scale is handy for this), and then smooth the tops a little with a spatula or bowl scraper.

Bake for about 20-30 minutes, or until a toothpick inserted into the centre of the cakes comes out clean. The tops will be slightly golden, and the edges may pull away slightly from the pans. Allow to cool for about 10 minutes and then remove from pans to cool completely on wire racks.