

Yellow Cake



Whisk the flour, baking powder, and salt together in a large bowl and set aside. Beat the butter and sugar together in a large bowl with an electric mixer on medium speed until light and fluffy, 3 to 6 minutes. Beat in the eggs, one at a time, until incorporated. Beat in the vanilla. Reduce the speed to low and beat in one-third of the flour mixture. Beat in half of the milk. Repeat with half of the remaining flour mixture, then the remaining milk, and finally the remaining flour mixture. Grease and flour two 8 or 9 inch cake pans. Pour in the batter. Bake on middle rack at 340° for 25 minutes. Let cool for 10 minutes then turn onto racks.

2 1/4	Cups Cake Flour		
2 1/2	Tsp Baking Powder		
3/4	Tsp Salt		
2	Sticks Unsalted Butter Softened		
1 3/4	Cups Sugar		
4	Large Eggs at room temperature		
1	Tbsp Vanilla Extract		
1 1/2	Cups Whole Milk at room temperature		