

Tender White Cake

Yield: two 8" or 9" round layers; one 9"x13" sheet cake, or 20-24 cupcakes

Prep Time: 0:15:00

1. Preheat the oven to 350 °F. Prepare two 8" x 2" or 9" x 2" round pans; a 9" x 13" pan; or 2 standard cupcake pans by greasing and flouring; or lining with parchment, then greasing the parchment. Note: Make sure your 8" round pans are at least 2" deep.

2. Mix all of the dry ingredients on slow speed to blend. Add the soft butter and mix until evenly crumbly, like fine damp sand. It may form a paste, depending on the temperature of the butter, how much it's mixed, and granulation of the sugar used.

- 2¾ cups Cake Flour
- 1⅔ cups Granulated Sugar
- 1 tbsp Baking Powder
- ¾ tsp Table Salt
- 12 tbsp Unsalted Butter

3. Add the egg whites one at a time, then the whole egg, beating well after each addition to begin building the structure of the cake. Scrape down the sides and bottom of the bowl after each addition.

- 4 each Egg Whites
- 1 each Egg

4. In a small bowl, whisk the yogurt (or milk) with the vanilla and almond extracts. Add this mixture, 1/3 at a time, to the batter. Beat 1 to 2 minutes after each addition, until fluffy. Be sure to scrape down the sides and bottom of the bowl.

- 1 cup Full-Fat Vanilla Yogurt
- 2 tsp Pure Vanilla Extract
- 1 tsp Almond Extract

5. Pour the batter into the prepared pans. Bake for 25 to 30 minutes for 8" or 9" rounds; 23 to 26 minutes for a 9" x 13" x 2" sheet cake; or 20 minutes for cupcakes.