

Vanilla Cake

By: America's Test Kitchen



INGREDIENTS

- 2½ cups cake flour
- 1¼ teaspoons baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1¾ cups granulated sugar
- 10 tablespoons unsalted butter, melted and cooled
- 1 cup buttermilk, room temperature
- 3 tablespoons vegetable oil
- 2 teaspoons vanilla extract
- 3 large eggs, separated, plus 3 large yolks, room temperature
- Pinch cream of tartar

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 9-inch round cake pans, line with parchment paper, grease parchment, and flour pans.
2. Whisk flour, baking powder, baking soda, salt, and 1½ cups sugar together in large bowl. In medium bowl, whisk together melted butter, buttermilk, oil, vanilla, and egg yolks.
3. Using stand mixer fitted with whisk, whip egg whites and cream of tartar on medium-low speed until foamy, about 1 minute. Increase speed to medium-high and whip whites to soft billowy mounds, about 1 minute. Gradually add remaining ¼ cup sugar and whip until glossy, stiff peaks form, 2 to 3 minutes. Transfer to bowl and set aside.
4. Add flour mixture to now-empty bowl. With mixer on low speed, gradually pour in butter mixture and whip until (a few streaks of dry flour will remain), about 15 seconds. Scrape down bowl, then whip on medium-low speed until smooth and fully incorporated, 10 to 15 seconds.
5. Using rubber spatula, stir one-third of whites into batter, then add remaining two-thirds whites and gently fold into batter until no white streaks remain. Divide batter evenly between prepared pans, smooth tops with rubber spatula, and gently tap pans on counter to release air bubbles.
6. Bake cakes until toothpick inserted in center comes out clean, 20 to 22 minutes. Let cakes cool in pans on wire rack for 10 minutes. Remove cakes from pans, and let cool completely, about 2 hours, before frosting. (Cooled cakes can be wrapped tightly in plastic wrap and kept at room temperature for up to 1 day. Wrapped tightly in plastic, then aluminum foil, cakes can be frozen for up to 1 month. Defrost cakes at room temperature before unwrapping and frosting.)



Taste tested for you by www.ajoyofbaking.com

Hershey's Chocolate Frosting



INGREDIENTS

- 1/2 cup butter or margarine (1 stick)
- 2/3 cup HERSHEY'S Cocoa
- 3 cups powdered sugar
- 1/3 cup milk
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency.
2. Add small amount additional milk, if needed. Stir in vanilla. About 2 cups frosting.

