

## **Basic White Cake Recipe**

### Ingredients:

2 1/2 cups Sugar  
1 1/4 cups (2 1/2 sticks) Butter, unsalted  
5 cups Cake Flour  
1/2 teaspoon Salt  
2 Tablespoons Baking Powder  
1 Tablespoon Vanilla Extract  
2 cups Skim Milk  
12 Egg Whites

### Method of Preparation:

Preheat oven to 375 degrees F.

Butter two 10-inch cake pans or three 6-inch pans and line the bottom with parchment paper.

Cream butter and sugar together in a stand mixer with a paddle attachment for 5 to 7 minutes on medium speed until light and fluffy.

In a separate bowl sift together the flour, salt, and baking powder. Set aside.

In a large measuring glass combine milk, egg whites and vanilla extract.

Stir the flour mixture into the creamed butter and sugar, until combined. Alternate with milk mixture, making three additions of flour and two of milk until just blended. Once all the ingredients are combined, mix on low for 3 minutes until a smooth batter has formed.

Pour batter into prepared cake pans and bake 35-40 minutes for 6-inch pan and 40 – 50 minutes for 10-inch pan or until a toothpick inserted in the center comes out clean. Let cool completely before removing from pan and frosting.

## **Buttercream Frosting Recipe**

2 cups (4 sticks) butter, softened  
2 teaspoon vanilla extract  
6 1/2 cups powdered sugar  
3 – 5 tablespoons Milk

In the bowl of a mixer fitted with the paddle attachment, cream the butter until light and fluffy

Gradually add the sugar, frequently scraping the sides of the bowl

Add the vanilla and continue beating. Add milk one tablespoon at a time, if needed to create a smooth and light frosting.