



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Fluffy Yellow Layer Cake (from Cooks Illustrated)

Makes two 9-inch round cakes

2½ cups (10 ounces) cake flour, plus extra for dusting pans
1¼ teaspoon baking powder
¼ teaspoon baking soda
¾ teaspoon table salt
1¾ cups (12.25 ounces) sugar
10 tablespoons unsalted butter, melted and cooled slightly
1 cup buttermilk, at room temperature
3 tablespoons vegetable oil
2 teaspoons vanilla extract
6 large egg yolks plus 3 large egg whites, at room temperature

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Grease two 9-inch cake pans and line the bottoms with parchment paper. Grease the paper rounds, dust the pans with flour, and knock out the excess. Whisk the flour, baking powder, baking soda, salt and 1½ cups (10.5 ounces) sugar together in a large bowl. In a 4-cup liquid measuring cup or medium bowl, whisk together the melted butter, buttermilk, oil, vanilla, and yolks.
2. In the clean bowl of a stand mixer fitted with the whisk attachment, beat the egg whites at medium-high speed until foamy, about 30 seconds. With the machine running, gradually add the remaining ¼ cup (1.75 ounces) sugar; continue to beat until stiff peaks just form, 30 to 60 seconds (whites should hold peak but mixture should appear moist). Transfer to a bowl and set aside.
3. Add the flour mixture to the now-empty mixing bowl fitted with the whisk attachment. With the mixer running at low speed, gradually pour in the butter mixture and mix until almost incorporated (a few streaks of dry flour will remain), about 15 seconds. Stop mixer and scrape the whisk and sides of the bowl. Return the mixer to medium-low speed and beat until smooth and fully incorporated, 10 to 15 seconds.
4. Using rubber spatula, stir ⅓ of the whites into the batter to lighten, then add the remaining whites and gently fold into the batter until no white streaks remain. Divide the batter evenly between the prepared cake pans. Lightly tap the pans against the counter 2 or 3 times to dislodge any large air bubbles.
5. Bake until the cake layers begin to pull away from sides of pans and a toothpick inserted into the center comes out clean, 20-22 minutes. Cool the cakes in the pans on a wire rack for 10 minutes. Loosen the cakes from the sides of the pan with a small knife, then invert onto a greased wire rack and peel off the parchment. Invert the cakes again and cool completely on rack, about 1½ hours.