

# Classic White Cake

Makes two 8" cakes or 24 cupcakes



## Ingredients

*\*For the best cake, make sure all ingredients are at room temperature.*

### ***Cake Batter:***

- 6 tablespoons unsalted butter, room temperature
- ½ cup canola oil
- 2 cups sugar
- 2 teaspoons vanilla extract
- 2 ⅔ cups PLUS 2 tablespoons all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 1 cup milk
- 6 large egg whites



### ***Vanilla Buttercream Frosting:***

- ½ cup unsalted butter, at room temperature
- 4 cups powdered sugar, sifted
- ¼ teaspoon kosher salt
- ¼ cup heavy cream
- 2 teaspoons vanilla extract or
- 1 teaspoon vanilla bean paste

## Steps

1. Preheat oven to 350°F. Grease and flour two 8" round cake pans (or prepare two muffin tins with paper liners).
2. In the bowl of an electric mixer beat butter until creamy (about 5 minutes). Scrape down the sides of the bowl. Add oil and sugar and beat until all ingredients are well-combined. Scrape down sides of the bowl and add vanilla extract. Mix to combine.
3. In a large bowl whisk together flour, baking powder and salt.
4. With the mixer on low speed combine ⅓ of the flour mixture followed by ⅓ cup of milk. Mix until just combined. Scrape down the sides of the bowl between each addition. Continue with another ⅓ of the flour mixture followed by another ⅓ cup milk. Scrape and add the rest of the flour and then the rest of the milk. Remove this batter to the large bowl the flour was in. Wash bowl.
5. Using the whisk attachment beat egg whites until stiff peaks form. Using a spatula, gently fold the egg whites into the batter mixture. Make sure you combine them well but do not over-mix.
6. Pour mixture evenly between the two cake pans. Bake in preheated 350°F for about 30 - 40 minutes or until a toothpick inserted in the center of the cake comes out clean or with a few crumbs attached. (cupcakes take about 15 minutes).
7. Let cake cool in pan before flipping them out onto a wire rack to cool further. Once cake is fully cooled, frost, decorate and enjoy!

**\*\*To have plenty of frosting for a cake, double the buttercream recipe.**

### ***To make the frosting...***

In the bowl of an electric mixer beat on high speed softened butter for one minute. Then add the powdered sugar and continued beating until light, white and fluffy. Add salt and beat for a few seconds. With mixer on low speed slowly add the heavy cream and vanilla. Use to frost cake or refrigerate for up to one week for later use.