

# White Cake

Prep Time	30 minutes
Bake Time	30-40 minutes
Servings	12 servings



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## Ingredients:

### Cake

- 2 ½ cups bleached cake flour, sifted (315 g)
- 1 ¾ cups granulated sugar, sifted (350 g)
- 1 tbsp baking powder (12 g)
- 1 tsp fine sea salt (6 g)
- ½ cup unsalted butter, softened and cubed (113 g)
- ¼ cup oil, neutral flavor (60 mL)
- 1 cup buttermilk, room temp (240 mL)
- 6 large egg whites, room temp (180 g)
- 2 tbsp Organic Madagascar Vanilla Bean Paste (15 mL)

## Instructions:

1. Grease two 8" cake pans, and line with parchment paper. Preheat oven to 325°F (160°C).
2. Prep all 9 ingredients in advance. Allow the dairy ingredients to sit at room temperature for 1-2 hours before baking.
3. Combine cake flour, granulated sugar, baking powder, and salt in a large bowl if hand mixing, or the bowl of a stand mixer fitted with the paddle attachment.
4. Whisk or use the paddle attachment on low for 30 seconds to combine the dry ingredients.
5. Now begin the reverse creaming method by adding the cubed, softened butter to the dry ingredients. The butter will coat the flour particles. Mix on low speed until you have a moist, sandy texture.

6. Next, with the mixer on low speed, slowly pour the oil into the mixture. When you see clumps forming, stop mixing.
7. Add the vanilla into the buttermilk and stir to combine. With the mixer on low speed, slowly pour half of the buttermilk mixture into the bowl. Increase the speed to medium and beat for 90 seconds. The batter will become thick and fluffy. This is the only time we build some structure and incorporate air into our mixture. Scrape down the bowl. Turn the mixer to low speed and add the remaining buttermilk mixture, then add the eggs. Mix just until combined. Do not overmix.
8. Divide the batter between the two prepared pans, and smooth the tops. Place the pans in the center of the oven. Bake for 35-40 minutes. The cakes are done when a toothpick inserted in the center of the cake comes out clean, or with a few moist crumbs.
9. Allow the cakes to cool in the pans for 10 minutes. Run a thin knife around the edge of the pan, and invert onto a cooling rack. Remove parchment paper. Turn the cakes right side up and allow them to cool completely before frosting.

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**Notes:** Scan the QR Code below for the video tutorial for this recipe.

Using light colored metal pans is best. It reflects heat and allows the cake to bake more evenly, while glass and dark non-stick pans absorb the oven heat and the outside sets and browns before the center is done.

Cake flour is the best option for this cake to yield a soft, velvety texture. Make sure you sift the dry ingredients to remove all lumps and incorporate them evenly.

Reverse creaming prevents overdeveloping of the gluten by coating the flour with fat. When hydrated, the protein in the flour produces gluten. If the flour is coated with butter, it prevents the overdevelopment of the gluten. Developed gluten makes a cake tough. Underdeveloped gluten yields a moist, tender, and velvety crumb.

When using the reverse creaming method, it is important to have the dairy ingredients at room temperature. This includes the eggs and sour cream. The ideal temperature is 70°F (21°C). If the butter is cold, it will not coat the flour properly. If it is too warm, it will dissolve into the flour, forming a paste. Make sure the butter is at room temperature before adding.



*A gift to you from the Daily Bake*