

## Yellow Butter Cake

Ingredients	
Egg yolks, room temperature	6 each
Milk	8 ½ ounces
Vanilla Extract	1/8 ounce
All-Purpose Flour	10 ½ ounces
Granulated Sugar	10 ½ ounces
Baking Powder	19.5 grams (1 tablespoon + 1 teaspoon)
Salt	Pinch
Unsalted Butter, room temperature	6 ounces

1. Preheat oven to 350 degrees F and prepare cake pans.
2. Combine the yolks, 2 ounces of milk, and vanilla in a bowl and whisk lightly.
3. Place all the dry ingredients in a mixing bowl and combine together on low speed.
4. Add the butter and remaining milk. Mix on low speed until all the ingredients are moistened.
5. Increase to medium speed and beat for 1 ½ minutes to aerate. Scrape down the sides.
6. Gradually add the egg mixture in 3 batches, mixing for about 20 seconds and scraping between each addition.
7. Fill cake pans halfway and bake for about 25 – 35 minutes until finished.