White Layer Cake

MAKES THREE 8-INCH LAYERS OR TWO 9-INCH LAYERS

White Layer Cake

Makes three 8-inch layers or two 9-inch layers

If you've forgotten to bring the milk and egg white mixture to room temperature, set the bottom of the measuring cup containing it in a bowl of hot water and stir until the mixture feels cool rather than cold, around 65 degrees. Cake layers can be wrapped and stored for one day.

1	**cup whole milk, room temperature**
6	**large egg whites, room temperature**
2	**teaspoons vanilla extract**
2¼	**cups (9 ounces) cake flour**
1¾	**cups (12¼ ounces) sugar**
4	**teaspoons baking powder**
1	**teaspoon salt**
12	**tablespoons unsalted butter, softened but still cool**

1. Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 9-inch or three 8-inch round cake pans, line with parchment paper, grease parchment, and flour pans.

2. Mix milk, egg whites, and vanilla together in 2-cup liquid measuring cup. Using stand mixer fitted with paddle, mix flour, sugar, baking powder, and salt on low speed until combined, about 5 seconds. Add butter, 1 piece at a time, and mix until only pea-size pieces remain, about 1 minute.

3. Add half of milk mixture, increase speed to medium-high, and beat until light and fluffy, about 1 minute. Reduce speed to medium-low, add remaining milk mixture, and beat until incorporated, about 30 seconds (batter may look slightly curdled). Give batter final stir by hand.

4. Divide batter evenly between prepared pans and smooth tops with rubber spatula. Bake until tops are light golden and toothpick inserted in center comes out clean, 18 to 22 minutes (for 8-inch pans) or 20 to 25 minutes (for 9-inch pans), rotating pans halfway through baking. Let cakes cool in pans on wire rack for 10 minutes. Remove cakes from pans, discarding parchment, and let cool completely on rack, about 2 hours.