

## Fluffy Yellow Layer Cake



Bring all ingredients to room temperature before beginning.

2 ½ cups cake flour, plus extra for dusting pans (10 oz.) *I used 11 oz for high altitude*  
1 ¼ teaspoons baking powder  
¼ teaspoon baking soda  
¾ teaspoon table salt  
1 ¾ cups sugar (12 ¼ ounces) *I used just 1 1/3 cups for high altitude*  
10 tablespoons (1 ¼ sticks) unsalted butter, melted and cooled slightly  
1 cup buttermilk  
3 tablespoons vegetable oil  
2 teaspoons vanilla extract  
6 large egg yolks  
3 large egg whites  
Pinch of cream of tartar

### Frosting:

20 tablespoons (2 ½ sticks) unsalted butter, softened (60 to 65 degrees)  
1 cup confectioners' sugar (4 ounces)  
¾ cup Dutch-processed cocoa  
pinch table salt  
¾ cup light corn syrup  
1 teaspoon vanilla extract  
8 ounces milk, bittersweet, or semisweet chocolate melted and cooled slightly

For the cake: Heat oven to 350 degrees. Grease two 9-inch round cake pans, line with parchment paper and spray pans with a baking spray that has flour/oil in the spray. Whisk flour, baking powder, soda, salt and 1 ½ cups of sugar together in large bowl. In medium bowl, whisk buttermilk, melted butter, oil, vanilla, and egg yolks.

Using your stand mixer fitted with the whisk, whip egg whites and cream of tartar on medium speed until foamy. Increase speed to medium-high and whip till soft and billowy. Gradually add remaining ¼ cup sugar and whip unglyssy stiff peaks form, about 2 more minutes. Transfer to bowl and set aside.

Add flour mixture to now empty mixer bowl. With mixer on low, pour in butter mixture and mix until almost incorporated, 15 seconds. A little bit of flour streaks is ok. Scrape down bowl, then beat on medium-low speed until smooth and fully incorporated, 10-15 seconds.

Using rubber spatula, stir 1/3 of whites into batter to lighten, then add remaining whites and gently fold into batter until no white streaks remain. Divide batter evenly between prepared cake pans. Lightly tap pans against counter 2 or 3 times to dislodge any large air bubbles.

Bake until cake layers begin to pull away from sides of pans and toothpick inserted into center comes out clean, 20 to 22 minutes. Cool cakes in pans on wire rack for 10 minutes. Loosen cakes from sides of pans with small knife, then invert onto greased wire rack and peel off parchment. Invert cakes again and cool completely on rack, about 1 ½ hours.

For the frosting; In food processor, process butter, sugar, cocoa, and salt until smooth, about 30 seconds, scraping sides of bowl as needed. Add corn syrup and vanilla and process until just combined, 5 to 10 seconds. Scrape sides of bowl, then add chocolate and pulse until smooth and creamy, 10 to 15 seconds.

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Original recipe from the book *The Science of Good Cooking* by CooksIllustrated