

Increase by 1.5

YELLOW CAKE

YIELD 4 Rounds, 9 in. (23 cm) each**METHOD** Creaming

Cake flour	1 lb. 2 oz.	540 g	100%
Baking powder	0.6 oz. (4 tsp.)	17 g	3%
Unsalted butter, softened	1 lb.	480 g	89%
Granulated sugar	1 lb. 4 oz.	600 g	111%
Corn syrup, glucose or additional sugar	3 oz.	90 g	16%
Salt	0.2 oz. (1 tsp.)	6 g	1%
Egg yolks	10 oz. (16 yolks)	300 g	55%
Vanilla extract	1 fl. oz.	30 ml	5%
Almond extract (optional)	0.2 fl. oz. (1 tsp.)	5 ml	1%
Buttermilk	12 fl. oz.	360 ml	66%
Total batter weight:	5 lb. 1 oz.	2428 g	447%

- 1 Sift together the flour and baking powder. Set aside.
- 2 Cream the butter until light and lump-free in the bowl of a 6-quart (5.7-liter) mixer fitted with the paddle attachment. Add the granulated sugar, corn syrup and salt. Blend just until no lumps remain. The mixture will be stiff.
- 3 Gradually add the egg yolks, allowing them to be fully incorporated before adding more yolks. Scrape down the bowl after each addition. Add the vanilla and almond extract, if using.
- 4 Mix the batter on medium speed until light. Then continue mixing another 5–6 minutes.
- 5 Fold in the flour mixture alternately with the buttermilk in three additions, ending with the flour and scraping well in between.
- 6 Scale 1 pound 4 ounces (600 grams) batter into each of four greased and floured 9-inch (23-centimeter) pans. Bake at 350°F (180°C) until the center of the cake bounces back when lightly pressed, approximately 28 minutes.
- 7 Allow to cool for 15 minutes before unmolding onto parchment paper-lined sheet pans.

Approximate values per ¼-cake serving: **Calories** 270, **Total fat** 14 g, **Saturated fat** 8 g, **Cholesterol** 125 mg, **Sodium** 140 mg, **Total carbohydrates** 33 g, **Protein** 3 g



Scaling the batter.