

Night Baking

<http://nightbaking.blogspot.com/2012/09/99th-birthday-flower-cupcakes.html>

Sweetapolita's Fluffy Vanilla Cake

Makes one 2-layer 8" or 9" round cake or 21 cupcakes

5 large egg whites, at room temperature
1/4 cup whole milk, at room temperature
2 1/4 teaspoons vanilla

2 1/2 cups (10 ounces) cake flour, measured after sifting
1 3/4 cups (12 1/4 ounces) sugar
1 tablespoon plus 1 teaspoon baking powder
3/4 teaspoon salt
1 1/2 sticks (6 ounces) unsalted butter, at room temperature and cut into cubes
1/2 cup whole milk, at room temperature

Preheat oven to 350. Line pans with parchment or baking cups.

In a small bowl, combine egg whites, 1/4 cup milk, and vanilla, and set aside.

In the electric mixer bowl, combine flour, sugar, baking powder, and salt together for 30 seconds on low. Add the butter and 1/2 cup milk, and mix on low until just moistened. Increase speed to medium and mix for 90 seconds.

Scrape down the sides. Add the egg mixture in three separate batches, beating for 20 seconds after each addition.

Pour the batter into the cake pans or cupcake tins. Bake cakes for 25-35 minutes, and cupcakes for 17-20 minutes, or until a cake tester comes out clean when inserted in the center. The cake will be light golden brown. Be careful not to overbake. It is a good idea to set the timer several minutes early and begin checking it approximately once every minute for doneness. Cool on a wire rack for 10 minutes and then invert cakes onto wire racks to cool. For cupcakes, take them out of the tin almost immediately so they don't start to steam (which toughens them up). Frost and serve!