

Yellow Cake
King Arthur Flour

1 cup (16 tablespoons) unsalted butter, softened
1 1/2 cups sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons vanilla extract
4 large eggs, room temperature
3 cups King Arthur Unbleached Cake Flour
1 cup milk

1. Place a rack in the center of the oven. Preheat the oven to 350°F.
2. Lightly grease your choice of pans: one 9" x 13" pan; two 8" or 9" round cake pans, or the wells of two muffin tins (24 muffin cups). You can also line the muffin tins with papers, and lightly grease the insides of the papers with non-stick spray.
3. Beat together the butter, sugar, baking powder, salt, and vanilla, scraping the bottom and sides of the bowl as needed, until pale and fluffy, about 3 minutes on medium-high speed of an electric mixer.
4. Add the eggs two at a time, beating the batter well and scraping the bowl between each addition, until fully combined and the batter has thickened.
5. Stir in half of the flour, then all of the milk, followed by the rest of the flour, scraping the bowl after each addition. Mix just until combined. The batter will look curdled after the milk addition; that's OK, it will come back together once the rest of the flour is added.
6. Divide the batter evenly between the prepared pans, spreading it level.
7. Bake the cake until golden brown — 40 to 45 minutes for a 9" x 13" pan; 36 to 42 minutes for 9" pans; 38 to 44 minutes for 8" pans, or 24 to 30 minutes for cupcakes. The center of the cake should feel firm when gently pressed, and a toothpick inserted into the center should come out clean or with just a few moist crumbs.
8. Remove the cake from the oven. Allow it to cool completely in the pan, then loosen the edges with a knife and gently remove from the pan. Allow the cupcakes to cool in the pans for 5 minutes, then turn out onto a rack to cool completely.