

Vanilla Buttermilk Cake from [Sky High: Irresistible Triple-Layer Cakes](#)

Uploaded by Monica h at www.lickthebowlgood.blogspot.com

Makes an 8-inch triple-layer cake

- 4 whole eggs
- 2 egg yolks
- 2 teaspoons vanilla extract
- 1 1/4 cups buttermilk
- 3 cups cake flour
- 2 cups sugar
- 4 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 sticks unsalted butter, at room temperature

Preheat the oven to 350 degrees. Butter the bottoms and sides of three 8-inch round cake pans or spray to coat with nonstick cooking spray. Line the bottom of each pan with a round of parchment or waxed paper and grease the paper.

Put the eggs and yolks in a medium mixing bowl, add the vanilla and 1/4 cup of the buttermilk. Whisk to blend well.

Combine the flour, sugar, baking powder and salt in a large mixer bowl; whisk to blend. Add the butter and the remaining 1 cup buttermilk to these dry ingredients, and with the mixer on low, blend together. Raise the mixer speed to medium and beat until light and fluffy, about 2 minutes.

Add the egg mixture in 3 additions, scraping down the sides of the bowl and mixing only until thoroughly incorporated. Divide the batter among the three prepared pan.

Bake the cake layers for 28 to 32 minutes, or until a cake tester inserted in the center comes out clean and the cake begins to pull away from the sides of the pan. Let the layers cool in the pans for 10 minutes; then carefully turn out onto wire racks, peel off the paper liners and let cool completely.

NOTE: This can be made in 3 9-inch pans, but the baking times will vary slightly, so keep an eye on them.