

## NightBaking

<http://nightbaking.blogspot.com/2013/04/dads-70th-birthday-lemon-cake.html>

### Flour Bakery's Yellow Cake

1 1/2 cups (3 sticks) unsalted butter, room temperature  
2 cups (14 ounces) sugar  
3 eggs  
3 egg yolks  
1 teaspoon vanilla  
3 cups (12 ounces) cake flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 cup buttermilk

Preheat oven to 350F. Butter and flour two 8" round cake pans. (You could also use 9" or 10" - just adjust the baking times. You may also line the pans with parchment and/or spray with baking spray with flour.)

Cream the butter and sugar together for 3-4 minutes, or until light and fluffy. (This will take 8-10 minutes with a handheld mixer; using a stand mixer cuts down the time significantly.) Scrape down the sides of the bowl and the paddle to ensure everything is mixed evenly.

Whisk together the eggs, egg yolks, and vanilla. With the mixer on low, pour the egg mixture into the butter mixture. Mix until just incorporated, scrape down the sides/beater again, and then beat for another 20-30 seconds until the mixture is homogeneous.

In a medium bowl, whisk together the cake flour, baking powder, baking soda, and salt. With the mixer on low, add 1/3 of the flour mixture, mixing until just combined. Add half the buttermilk, again mixing until just barely combined. Repeat with another 1/3 of the flour, the rest of the buttermilk, and finally, the rest of the flour. Scrape down the sides of the bowl, and mix again briefly, just until the mixture is combined. Do not overmix. The batter will be thick and almost fluffy. (Original directions suggest adding the last third of the flour and folding it in by hand, using a rubber spatula. This avoids overmixing.)

Divide the batter evenly between the cake pans and gently smooth the tops with a rubber spatula or offset spatula.

Bake for 40-50 minutes, or until the tops are golden brown and the cakes spring back when pressed in the middle with a fingertip. Cool completely in the pans. (I didn't actually read this - I typically cool my cakes for 10-15 minutes in the pan and then turn them out onto a cooling

rack. I didn't notice any problems with this.)

You can frost and layer the cakes once they're cool, or you can wrap the layers tightly in plastic wrap and store them in the freezer to up to a week. Thaw them, still wrapped, at room temperature, and then frost and assemble the layers.

My notes:

To make this into a lemon cake, add the zest of two lemons. Reduce the buttermilk to 3/4 cup and add 1/4 cup fresh lemon juice.

One recipe of cake made a 2" tall, 10" round cake. I made two full layers (made the recipe twice) and torted them, and the resulting cake, once filled and frosted, was well over 4" tall. In the future, 1 1/2 recipes' worth would probably do for a more modest cake.