

Yellow Cake



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 2 $\frac{1}{4}$ cups (254 grams) Flourish flour
- 3 teaspoons baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon fine salt
- 2 sticks (227 grams) unsalted butter, at cool room temperature
- 1 $\frac{3}{4}$ cups (350 grams) granulated sugar
- 2 large eggs, room temperature
- 2 large egg yolks, room temperature
- 2 teaspoons vanilla
- $\frac{1}{4}$ cup (57 grams) sour cream or plain full fat yogurt, at room temperature
- $\frac{3}{4}$ cup whole milk, at room temperature

Instructions

1. Preheat the oven to 350°F. Butter, flour, and line two 8-inch cake pans with parchment circles.
2. In a medium bowl whisk together the flour, baking powder, baking soda, and salt.
3. In a large bowl with an electric mixer, beat the butter on high speed until smooth and creamy, about 1 minute. Add the sugar and beat on high speed for 3 to 4 minutes, until light and fluffy. Scrape down the bowl as needed. Add the eggs, egg yolks, and the vanilla one at a time, beating well between additions until combined. Beat in the sour cream until combined.
4. With the mixer on low speed, add the flour mixture in three additions alternating with the whole milk, beginning, and ending with the flour, mixing just until combined. Do not overmix.
5. Divide the batter evenly among the prepared cake pans and bake for about 25 to 30 minutes, or until a toothpick comes out clean. Let cool for 20 minutes in pans before turning out onto a cooling rack.