Vanilla Cake Recipe

## Supplies

* Three 6-inch cake pans or two 9-inch cake pans
* 1 large bowl
* An electric mixer with another large bowl
* A spatula
* Parchment

### Ingredients

* 3 cups of sifted cake flour
* 2 cups of granulated sugar
* 4 teaspoons of baking soda
* 1/2 teaspoon of salt
* 5 large egg whites (room temperature)
* 1 large whole egg (room temperature)
* 1 cup of whole milk or full fat buttermilk
* 2 1/4 teaspoons of vanilla
* 3/4 cup cold unsalted butter

### Directions

* Preheat the oven to 350º and line the cake pans with parchment paper.
* In a large bowl mix together the vanilla extrct, egg whites, whole egg, and milk.
* In another bowl using your electric mixer, mix the dry ingredients together on low speed.
* Now add your wet ingredients to your dry ingredients.
* Pour the batter evenly in to the pans.
* Put the cakes in the oven for 20-30 minutes.
* Once baked, let the cake cool all the way to room temprature.
* Once it is at room temprature cut the top off the cakes stack them and then frost the cake.