The Best Gluten Free White Cake Ever 

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 1/4 cup [Coconut Flour](http://www.amazon.com/gp/product/B000KENKZ8/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B000KENKZ8&linkCode=as2&tag=yammsnosh04-20)http://ir-na.amazon-adsystem.com/e/ir?t=yammsnosh04-20&l=as2&o=1&a=B000KENKZ8

 2 3/4 cup all purpose gluten free flour (with xanthan gum)

 1 2/3 cup granulated sugar

 1 tbsp [GF Baking Powder](http://www.amazon.com/gp/product/B005P0I7T6/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B005P0I7T6&linkCode=as2&tag=yammsnosh04-20)

 ¾ + pinch salt teaspoon salt

 3/4 cup (12 tablespoons) softened salted butter

 1/2 cup vegetable oil

 5 egg whites, 2 yolks (2 eggs + 3 whites)

 1 1/4 cups buttermilk

 1 tbsp gluten free vanilla

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 Preheat oven to 350ºF and grease and flour three 8 inch cake pans (I put a circle of parchment paper on the bottom of each pan to ensure easy removal). This would probably also make two 9 inch pans, one 9x13 inch pan or a  couple dozen cupcakes.

 Mix the flours, sugar, baking powder, and salt on low speed for a minute to fluff them up. Add the butter and oil and continue mixing for another minute until incorporated.

 Add the egg whites one at a time, beating well after each addition.

 Add the milk and vanilla a little at a time and then beat on high speed for two minutes. The batter should be thick and fluffy.

 Pour the batter into the prepared pans. Bake for about 20 minutes or until a toothpick comes out clean. Cool completely before frosting.  
16 minutes cupcakes

[Adapted from <http://www.yammiesglutenfreedom.com/2014/03/the-best-gluten-free-white-cake-ever.html> ]