

## Yellow Layer Cake with Milk Chocolate Frosting

Serves 10 to 12

Bring all ingredients to room temperature before beginning. For the frosting cool the chocolate to between 85 and 100 degrees before adding it to the butte mixture. The frosting can be made 3 hours in advance. For longer storage, refrigerate the frosting, covered, and let it stand at room temperature for 1 hour before using.

### CAKE

2 1/2 cups (10 ounces) cake flour, plus extra for the pans  
1 3/4 cups (12 1/4 ounces) granulated sugar  
1 1/4 teaspoon baking powder  
1/4 teaspoon baking soda  
3/4 teaspoon table salt  
1 cup buttermilk, at room temperature  
10 tablespoons (1 1/4 sticks) unsalted butter, melted and cooled slightly  
3 tablespoons vegetable oil  
2 teaspoon vanilla extract  
6 large egg yolks plus 3 large egg whites, at room temperature

### FROSTING

20 tablespoons (2 1/2 sticks) unsalted butter, softened  
1 cup (4 ounces) confectioners' sugar  
3/4 teaspoon Dutch processed cocoa powder  
Pinch table salt  
3/4 cup corn syrup  
1 teaspoon vanilla extract  
8 ounces milk chocolate, melted and cooled slightly (see note)

1. FOR THE CAKE: Adjust an oven rack to the middle position and heat the oven to 350 degrees. Grease and flour two 9 inch wide by 2 inch high round cake pans and line with parchment paper. Whisk the flour, 1 1/2 cups of the granulated sugar, the baking powder, baking soda, and salt together in a large bowl. In a 4 cup liquid measuring cup or medium bowl, whisk together the buttermilk, melted butter, oil, vanilla, and egg yolks.
2. In a stand mixer fitted with the whisk attachment, beat the egg whites at medium high speed until foamy, about 30 seconds. with the machine running, gradually add the remaining 1/4 granulated sugar; continue to beat until stiff peaks just form, 30 to 60 seconds (the whites should hold a peak but the mixture should appear moist). Transfer to a bowl and set aside.
3. Add the flour mixture to the now empty mixing bowl. with the mixer still fitted with the whisk attachment, and running at low speed, gradually pour in the butter mixture and mix until almost incorporated (a few streaks of dry flour will remain), about 15 seconds. Sto the ixer and scrape the whisk and the sides of the bowl. Return the mixer to medium low speed and beat until smooth and fully incorporated, 10 to 15 seconds.
4. Using a rubber spatula, stir one third of the whites into the batter to lighten, then add the remaining whites and gently fold into the batter until no white streaks remain. divide the batter

evenly between the prepared pans, smoothing the tops with a rubber spatula. Lightly tap the pans against the countertop two or three times to settle the batter.

5. Bake until the cake layers begin to pull away from the sides of the pans and a toothpick inserted into the centers comes out clean, 20 to 22 minutes, rotating the pans halfway through the baking time. Cool the cakes in the pans on a wire rack for 10 minutes. run a small knife around the edge of the cakes, then flip them out onto a wire rack. Peel off the parchment paper, flip the cakes right side up, and cool completely before frosting, about 2 hours.

6. FOR THE FROSTING: In a food processor, process the butter, confectioners sugar, cocoa, and salt until smooth, about 30 seconds, scraping down the sides of the bowl as needed. Add the corn syrup and vanilla and process until just combined, 5 to 10 seconds. Scrape down the sides of the bowl, then add the chocolate and process until smooth and creamy, 10 to 15 seconds. the frosting can be used immediately or held (see note).

7. Line the edges of a cake platter with strips of parchment to keep the platter clean while you assemble the cake. Place one cake layer on the platter. spread 1 1/2 cups of the frosting evenly across the top of the cake with a spatula. Place the second cake layer on top, then spread the remaining frosting evenly over the top and sides of the cake. Remove the parchment strips from the platter before serving.