

# *Caroline's White Cake*

## **Ingredients**

### *Cake Layers*

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 7 large egg whites, (14 tablespoons) at room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 2 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 cup whole milk

### *Vanilla Buttercream*

- 2 cups of unsalted butter, softened
- 7 cups powdered sugar
- 1 teaspoon vanilla extract
- 1/8 teaspoon kosher salt
- 2/3 cup heavy cream

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## Directions

Preheat the oven to 350 F. Spray your baking pans with Pam Baking Spray or a non-stick baking spray. This recipe can be used for 6 (6 inch) pans or 3 (8 inch) pans. You can line the pans with parchment paper but I do not.

Combine the butter and sugar in a bowl of a heavy duty stand mixer fitted with paddle attachment. Beat on medium high speed until creamy and fluffy, 3-5 minutes. Stop mixer, and scrape down the sides. With mixer running on low speed, add the egg whites, 1 at a time. Add extracts, beating on low speed just until combined.

Whisk together the flour, baking powder, and the salt in a bowl. Gradually add the flour mixture to the egg mixture, alternating with milk in 3 parts, beginning and ending with the flour mixture. Beat until blended after each addition. Divide batter evenly among the pans.

Bake in preheated oven until a wooden pick inserted in the center comes out clean. Baking times can vary but for 6 inch pans 20-22 minutes and for 8 inch pans 24-26 minutes.

Let cake layers cool and remove them from the pans, wrap in plastic wrap separately and stick in the freezer for at least 6 hours or I normally do overnight.

For the buttercream: Beat the butter in a bowl of heavy-duty stand mixer fitted with paddle attachment on medium speed until creamy, 1-2 minutes. Reduce speed to low. With mixer running, gradually add powdered sugar, beating until smooth, about 2 minutes, stopping to scrape down sides as needed. Beat in vanilla and salt. With mixer running on medium speed, gradually add the cream, beating until fluffy and spreadable, about 30 seconds.

Ice the cake! Can add food coloring to the icing. Also I make 2 batches of the buttercream. 1 batch for the crumb coat and the 2nd batch for icing and decorating. When icing, in between the crumb coat layer and the outer layer, I stick the cake in the fridge for about 15 minutes to let the crumb coat harden a bit so the 2nd layer goes on smoothly.

Enjoy!