



## KATIE'S JUST A CAKE RECIPE

Good to Know!

- Follow the recipe, if the recipe calls for one teaspoon, use one teaspoon. Baking is precise.
- Whisking your eggs helps to give cakes volume, that's part of the reason there is a bit of spring in the cake when we press our forks into it. But, don't over whisk.
- The order you add ingredients matters. If it states wet into dry, or add wet, then dry and then wet again, etc. don't change it up. the recipe is

made to allow each ingredient to do its designated task.

- Eggs, milk and butter should be room temperature. This allows the ingredients to emulsify properly. You can place eggs in a bowl of warm water for 10 to 15 minutes to achieve an optimal temperature.
- Place your cakes in the center rack in the middle of the rack to avoid under or over browning.
- The toothpick test is an excellent method for testing doneness (insert the toothpick into the center of the cake, if it comes out clean the cake is done.
- Another great way to test for doneness is to lightly press the top of the cake with your finger. If it springs back quickly it is done. (Please be careful the cake will be hot)
- Pan size matters. If the recipe calls for a 9-inch round pan that is what you should use.
- Use the right flour. Not all flour is alike. Cake flour provides extra-light baked goods, like angel food cake. Bread flour is used for dense cakes and breads. All-purpose flour, can be used for most cakes also
- Wire cooling racks are essential for cakes. Let your cake cool for at least 20-30 minutes before you turn it onto a plate or platter.

### What You Need

- 1 Cup butter, softened
- ½ Cup Canola Oil
- 3 Cups sugar
- 5 eggs (room temperature)
- 3 Cups all-purpose flour
- 2 tsp. Baking powder
- ¼ tsp. Salt
- 1 cup milk (room temperature)
- 2 tsps. Vanilla extract
- Two 9-inch round cake pans (spring form is best)
- Nonstick cooking spray
- 2 Large Mixing bowls
- 1 Small mixing bowl
- Sifter
- Electric mixer

**Before You Start** -preheat oven to 350° F. Prepare the cake pans by spraying inside bottom and sides with nonstick cooking spray.

**Lets Make It!**

Add butter and oil to a bowl and using an electric mixer on medium speed, cream together until light and fluffy. Slowly add sugar (one cup at a time) mix well to incorporate add eggs one at a time and continue mixing, making sure to fully incorporate all of the oil, sugar and eggs.

In a separate mixing bowl sift together flour, baking powder and salt. In a small bowl whisk together the milk and vanilla and add to the wet ingredients. Add to butter and oil mixture alternately with milk mixture, beginning and ending with dry ingredients.

Using a large spoon or fork stir all ingredients until well combined. Remember to scrap down the sides of the bowl). Pour ingredients evenly into all three prepared pans. Place on center rack and bake for 25-30 (or until a toothpick inserted in the center comes out clean. Remove from oven and allow to cool in pans for 20 minutes turn onto cooling rack or plate and let cool for another 20 minutes.

Frost or add fruit if desired.

Makes about 12 pieces or 24 cupcakes (reduce cooking time to 18-20 minutes for cupcakes)

**\*Katies Tid Bits**, try adding  $\frac{1}{4}$  buttermilk and  $\frac{3}{4}$  cup whole milk.

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