

White Cake Recipe- given to us by our member, Brenda Durbin

One of our members, Brenda Durbin, posted her most requested recipe, Classic White Cake. She posted the recipe in the comments under the White Almond Sour Cream cake recipe. We have tried it and think that it is delicious and moist. It is also sturdy enough for fondant. It may be my new favorite cake . Here is the recipe.

"Here is a recipe for my most requested cake flavor – Classic White Cake: it's dense, moist and sweet – absolutely delicious! ~ Brenda Durbin"

Ingredients

12 tablespoons unsalted butter, softened (169g)
1 1/2 cups sugar (300g)
2 cups all-purpose flour (250g)
2 teaspoons baking powder (8g)
1/4 teaspoon salt (1g)
6 large egg whites (270g)
3/4 cup milk (177g)
2 teaspoons vanilla extract (4g)

Directions

1. Grease and flour two 8 inch or 9 inch pans or 1 (13 by 9 by 2-inch) pan.
2. Lined bottoms with parchment or waxed paper.
3. Set a rack at the middle level of the oven and preheat to 350 degrees.
4. In a large mixing bowl, beat butter and sugar for about 5 minutes, until light and fluffy.
5. Whisk together flour, baking powder and salt.
6. Set aside.
7. Combine egg whites, milk and vanilla extract.
8. Add 1/3 of the flour mixture to butter mixture then add half the milk mixture.
9. Continue to alternate beginning and ending with flour mixture.
10. Scrape bowl and beater often.
11. Pour batter into prepared pan (s) and smooth top with a metal spatula.
12. Bake cake (s) about 25 to 30 minutes, or until a toothpick inserted in the

center emerges clean.

13. Cool in pan on a rack for 5 minutes, then turn out onto a rack, remove paper and let cool completely.

THIS ALSO WORKS WELL FOR CUPCAKES

Notes~ DOUBLING THE RECIPE

I baked the recipe a second time doubling the ingredients. I wanted to try using whole eggs (one whole egg equals two egg whites) so I used 6 whole eggs instead of 12 egg whites. The crumb was not as fine but it was still very good.