

The Baker's Dozen Butter Cake

Serves 20

This is a wonderful basic cake recipe that never disappoints. I baked this in my electric oven on "standard bake mode" and another in the same oven on "convection bake mode." Both cakes were baked with the rack in the center of the oven. The standard set at 350° finished baking in about 40 minutes and had a rich golden color. The convection set at 325° finished in about 35-37 minutes and emerged with just a bit deeper golden color. After cooling, both cakes' textures and tastes (delicious) were identical.

- 3 cups sifted cake flour**
- 2¼ teaspoons baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- 8 ounces unsalted butter, room temperature**
- 2 cups granulated sugar**
- 4 large eggs, room temperature and lightly beaten**
- 1½ teaspoons vanilla**
- 1 cup buttermilk, at room temperature**
- Favorite frosting of choice**

Instructions: Place the rack in the center of the oven; preheat the oven to 350°. Grease and flour a 9 x 13 x 2-inch rectangular cake pan, and place a piece of parchment paper in the bottom of the pan; set aside. Be sure that all

ingredients are at room temperature. Sift the flour, baking powder, baking soda and salt onto a sheet of waxed paper; set aside.

Using an electric mixer, preferably fitted with a flat beater attachment, cream the butter on medium speed until soft and creamy. Maintaining the same speed, add the sugar in a steady stream, and continue creaming until light and fluffy. Scrape the batter from the sides of the bowl occasionally. Add the eggs, about 2 tablespoons at a time, beating well after each addition. Add the vanilla in the final moments of mixing. Reduce mixer to lowest speed and add the dry ingredients alternately with the buttermilk, beginning and ending with the flour mixture. Holding the bowl with one hand, tilt it over the prepared

cake pan and with a rubber spatula, gently scrape the batter into the pan, spreading it evenly.

Bake for 35 to 40 minutes or until a toothpick inserted in the center of the cake comes out clean and the cake begins to pull away from the sides of the pan. Cool in pans about 10 minutes. With mitts on hands, gently tap pan on side to release the cake from the pan, invert cake onto a wire rack and carefully peel away the paper liner. Set aside to cool completely. Frost top and sides with a favorite frosting; set aside at room temperature.

Per serving (without frosting): 230 calories, 3 g protein, 32 g carbohydrate, 10 g fat (6 g saturated), 68 mg cholesterol, 143 mg sodium, 0 fiber.