

High Ratio Vanilla Cake (reverse creaming method)

Yield: 8 serves | **Rating:** 5/5 | **Prep:** 45 min | **Cook:** 30 min

This recipe uses the reverse creaming method to coat the flour in fat to prevent gluten development. This produces a cake that is moist and extremely tender with a small, tight crumb.

Ingredients

- 375 g AP flour (may also use cake flour)
- 300 g Granulated sugar
- 100 g light brown sugar
- 1 tbsp baking powder
- $\frac{3}{4}$ tsp salt
- 170 g unsalted butter (softened and cut into 1 tbsp cubes)
- 60 ml canola oil (or any other NEUTRAL oil)
- 295 ml whole milk (room temperature)
- 3 large eggs (room temperature)
- 1 tbsp vanilla extract



Instructions

1. Preheat oven to 350° F and grease 2 - 8" baking pans (place parchment rounds on bottom)

In the bowl of a stand mixer (with paddle attachment) combine flour, sugar, baking powder and salt until well combined.

With mixer on low speed, add butter 1 tbsp at a time and mix until mixture resembles coarse sand.

Slowly stir in oil until well combined.

In a separate bowl, combine milk, eggs and vanilla extract (make sure eggs are scrambled)

With mixer on LOW speed, gradually pour in wet ingredients until batter is combined. Pause to scrape down the sides and bottom to ensure there are no pockets of flour remaining.

Beat on high speed for 30 seconds.

Divide batter evenly in both pans and bake in the oven (center rack) for 30-35 minutes or until a toothpick inserted in the center comes out clean or with a few crumbs.

Allow cakes to cool in the pan for 10-15 minutes and then flip out onto cooling racks to cool completely before frosting.