Three Layer Yellow Cake

3 cups cake flour

2 1/4 cups granulated sugar

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1 1/4 teaspoons salt

1 1/4 cups buttermilk

8 large egg yolk plus 5 large egg whites

12 Tablespoons unsalted butter, melted and cooled

4 1/2 Tablespoons vegetable oil

2 teaspoons vanilla extract

1/4 teaspoon cream of tartar

Whisk together flour, 2 c. sugar, baking powder, baking soda and salt.

Whisk together buttermilk, egg yolks, butter, oil and vanilla.

Add buttermilk mixture to dry ingredients and stir until combined.

Whip egg whites and cream of tartar until soft peaks form.

Add 1/4 c. sugar and whip until stiff peaks.

Gently fold egg whites into batter.

Divide batter among greased pans and tap on counter to release air bubbles.

Bake 20 - 25 minutes at 350. Cool 15 minutes in pans.

Remove from pans and cool completely.