Yellow Cake

2 1/2 cups cake flour

1 1/4 teaspoons baking powder

1/4 teaspoon baking soda

3/4 teaspoon table salt

1 3/4 cups sugar (12 1/4 ounces)

10 tablespoons (1 1/4 sticks) unsalted butter , melted and cooled slightly

1 cup buttermilk , room temperature

3 tablespoons vegetable oil

2 teaspoons vanilla extract

6 large egg yolks ,room temperature

3 large egg whites ,room temperature

Separate egg whites from yolks.

Add egg whites to a mixing bowl and whisk 30 seconds. Add 1/4 cup sugar and beat until stiff peaks form. Transfer whipped egg whites to a separate bowl.

Whisk flour, baking powder, baking soda, salt, and 1 1/2 cups sugar together in bowl of standing mixer.

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

Add wet ingredients to dry while mixer is running on low. Beat until just combined.

Fold in egg whites with a rubber spatula.

Pour batter into a parchment paper lined, greased cake pan. (One recipe will fill 2 - 9" cake pans.)

Bake 23 - 28 minutes at 350.