White Cake

6 Tablespoons butter

6 Tablespoons canola oil

1 1/3 cups sugar

2 teaspoons vanilla

3 cups cake flour

1 Tablespoon baking powder

1/2 teaspoon salt

1 cup milk, room temperature

6 egg whites

Combine butter, oil, 1 cup sugar and vanilla in bowl of standing mixer.

Beat 3-4 minutes on medium speed.

Beat egg whites and 1/3 cup sugar until stiff.

Combine flour, baking powder and salt. Add to batter, alternating with milk.

Fold egg whites into batter.

Divide batter between 2 9 inch cake pans.

Bake 30-35 minutes at 350. Cool cakes on wire racks.

Stack cakes with a layer of buttercream in between layers.

Spread a thin coat of buttercream on the outside of the cake to conceal any loose cake crumbs. Refrigerate until buttercream is firm.

Continue to frost as desired.