

Gold Cake

Our take on the American classic is perfect for any occasion.



Grease and flour two 9-inch round pans or one 9-inch round pan and one 9-inch stainless steel or Pyrex bowl (9-inches in diameter across top or approximately 2 quart liquid capacity). Preheat the oven to 350°F. Have all ingredients at room temperature.

In the bowl of an electric mixer, beat at high speed until light and fluffy:

8 ounces (2 sticks) unsalted butter
2 cups sugar

Add and beat on medium speed until fluffy:

3 extra large eggs and 2 extra large yolks
2 teaspoons pure vanilla extract

On a piece of wax paper, sift together:

3 cups cakes flour
1 tablespoon baking powder
 $\frac{3}{4}$ teaspoon salt

At low speed, add the dry ingredients to butter and egg mixture alternately with:

1½ cups buttermilk

Pour approximately 3 ½ cups of the batter into one prepared pan and the remaining batter into the other. Bake the less full pan for 20 to 25 minutes and the fuller pan for 30 to 35 minutes, or until a cake tester inserted into the center of the cake comes out clean. Cool the cakes on a wire rack for 20 minutes before turning them out of their pans.