

# Tender White Cake

2 3/4 cups Queen Guinevere Cake Flour

1 1/2 cups + 2 tablespoons sugar; Baker's Special Sugar (superfine sugar) is best

1 tablespoon baking powder

3/4 teaspoon salt

3/4 cup (12 tablespoons) unsalted butter, softened

4 large egg whites + 1 whole large egg

1 cup full-fat vanilla yogurt or 1 cup whole milk

2 teaspoons vanilla extract

1 teaspoon almond extract

Mix all of the dry ingredients for 2 minutes on slow speed, to blend and aerate. Add the soft butter and mix into a paste. Add the egg whites, then the whole egg, beating after each addition to begin building the structure of the cake. Scrape down the sides and bottom of the bowl periodically.

In a small bowl, whisk the yogurt (or milk), with the vanilla and almond extracts. Add that mixture, 1/3 at a time, to the egg mixture. Beat 1 to 2 minutes after each addition, until fluffy, scraping the sides and bottom of the bowl.

Pour the batter into greased and floured or parchment-lined pans (two 8- or 9-inch round, one 9 x 13-inch, or 20 to 24 cupcakes). Bake the cake(s) in a preheated 350°F oven for 25 to 30 minutes (for 8- or 9-inch pans); 23 to 26 minutes (for a 9 x 13-inch pan); or 20 minutes (for cupcakes). Remove from the oven, cool, and frost.

Yield: two 8- or 9-inch cakes, one 9 x 13-inch cake, or 20 to 24 cupcakes.

## Nutrition Facts

Serving Size 1/4 cup (26g)  
Servings Per Container about 52

Amount Per Serving

**Calories 90**

% Daily Value\*

**Total Fat 0g** 0%

**Sodium 0mg** 0%

**Total Carbohydrate 20g** 7%

Dietary Fiber less than 1g 4%

**Protein 2g**

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, sugars, vitamin A, vitamin C, calcium and iron.

\*Percent Daily Values are based on a 2,000 calorie diet.

**INGREDIENTS:** BLEACHED\* WHEAT FLOUR.

\*Despite our reservations about chemicals, this flour must be bleached to set the proper pH absorption, tolerance and adaptability for cakes.

Processed in a facility that also packages products containing eggs, milk, soy, tree nuts, and wheat.

*Store cool and dry. For prolonged storage, wrap airtight and freeze.*

Enjoy by:

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