

Maine Arts Camp

RECIPE TEMPLATE

Recipe Name: Yellow Cake
Chef: Charles Limoggio C.E.C.

Preparation Time:
Servings: 12
Yield: 2 – 8 inch round cakes

Quantity	Unit	Ingredient Name	Prep Notes
8	ounces	Unsalted butter	2 sticks
1 ½	cups	Sugar	
8	each	Egg yolks	
¾	cup	Milk	
1 ½	teaspoons	Vanilla extract	
2	cups	Cake flour	
2	teaspoons	Baking powder	
½	teaspoon	salt	

Procedure:

1. Preheat oven to 350 degrees F). Grease 2 - 8 inch round pan, line with parchment, grease & flour. Sift together the flour, baking powder and salt. Set aside.
2. In a tabletop mixer, cream butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pans.
3. Bake in the preheated oven for 25 to 30 minutes, or until tops spring back when lightly tapped. Cool 15 minutes before turning out onto cooling racks.