



Moist Yellow Cake

Did you know the difference between a white cake and a vanilla cake is usually just the eggs? Well, we are going to make this cake by swapping the shortening for real butter AND the egg whites for whole eggs. Now we have a wonderful yellow cake that's perfect for birthday cakes, and is moist and delicious.

Ingredients

STEP 1 INGREDIENTS

- 224 g butter (2 sticks)
- 400 g sugar, granulated (2 cups)

STEP 2 INGREDIENTS

- 340 g wheat berries, soft
- 19 g baking powder (4 tsp)
- 6 g sea salt (1 tsp fine sea salt)
- 150 g milk, whole (2/3 cup)
- 150 g water
- 12 g extract, vanilla (2 tsp)

Directions

1. Cream the step 1 ingredients together until it smooths out. About 5 minutes high speed.
2. Slowly add the eggs (step 2 ingredients) while mixing, so they are fully incorporated.
3. Alternate adding the dry and wet ingredients from step 3, each a little at a time. Do not overmix.
4. Fill your well-greased cake pan or cupcake tins halfway, and bake at 350 F until a toothpick comes out clean. I baked until 200 F. A 9 x 9" pan took me about 50-55 minutes to fully bake. Ramekins took about 35-40 minutes.
5. Let cool fully before removing from the pan.

Notes

Note: the PREFERRED directions are the ones written here, however I still made a wonderful cake by added the whole eggs at the very end (similar to how the white cake is made).

Grains Swap

You can substitute soft wheat for spelt, barley, or even Einkhorn. Results will vary slightly but you'll still get great cake.