

# Moist Yellow Cake

Scaled for Custom scale • Target dough: 325 g • Hydration: 92.2%

## Ingredients

- Step 1 Ingredients
- 56 g butter (2 sticks)
- 100 g sugar, granulated (2 cups)
- Step 2 Ingredients
- 85 g wheat berries, soft
- 5 g baking powder (4 tsp)
- 1.5 g sea salt (1 tsp fine sea salt)
- 38 g milk, whole (2/3 cup)
- 38 g water
- 3 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.