

# old-fashioned white cake

Yields two 9-inch round baking pans.

- 3 cups cake flour, divided into 1 cup measures
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 cup butter, room temperature
- 2 cups sugar
- 1/2 cup milk
- 1/2 cup hot water
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

Preheat oven to 350°F. Grease two 9-inch round pans and line with parchment paper. (To line with parchment paper, trace the pans on parchment paper, cut out and trim to fit in the bottom of the pan.)

In a small bowl, whisk together 1 cup of the flour, the salt and the baking powder. Set aside.

In the bowl of a stand mixer on medium speed, cream the butter and sugar until light and fluffy (about 3-5 minutes). Add the milk, hot water, 1 cup of the flour and 1 egg, and mix on medium speed until well combined. Scrape down the sides of the bowl and around the bottom to make sure everything is combined. Then add 1 cup of flour and 1 egg, and again, mix on medium speed until well combined. Scrape down sides and bottom of bowl.

Finally, add the flour/salt/baking powder mixture and the one remaining egg, and mix until well combined. Scrape down the sides and bottom of the bowl.

Add in the vanilla and almond extracts. Mix well to combine.

Divide the batter evenly between your two prepared baking pans. Rap the pans on the counter a few times to eliminate air bubbles. Bake for about 30 minutes or until a cake tester inserted into the middle of the cake comes out clean.