



FINCH + FENNEL

Classic Vanilla Cake

COOK TIME: 30 minutes

YIELDS: Two 6-inch Cake Layers

INGREDIENTS:

10 Tbsp Butter, room temperature

1 ½ cup Sugar

2 c F+F Gluten-Free All Purpose Baking Mix

6 Tbsp Cornstarch

½ Tbsp Baking Soda

2 tsp Baking Powder

½ tsp Salt

1 ⅓ c Milk

4 Egg Whites

1 Egg, Whole

1 Tbsp Vanilla Bean Paste, scraped Vanilla Bean, or Vanilla Extract



DIRECTIONS:

1. Cream room-temperature butter & sugar together. Preheat oven to 350°F.
2. Sift remaining dry ingredients together & set aside. Measure milk & separate eggs.
3. In a separate bowl, whisk together egg whites and whole egg, adding one at a time, scraping the bowl between each addition.
4. Add vanilla & whisk until incorporated.
5. Add the dry ingredients & milk alternately, making sure to scrape the bottom of the bowl.
6. Pour batter into a 6-inch cake pan lined with parchment paper.
7. Bake at 350°F for 25-30 minutes, or until fully cooked.

Enjoy!

