

- ♪ Oh, oh, oh, oh, oh, oh, oh, oh ♪

- Yellow cake is such a popular cake and it's often made from a box mix. Today I'm gonna show you how to make an even more moist and tender yellow cake from scratch. Hi, I'm Lindsay from Life, Love, and Sugar and let's get started. Part of what makes this cake so tender is that we actually use the reverse creaming method instead of the more traditional creaming method. So I'm gonna show you how to do that today. We'll actually get started by mixing our wet ingredients together. And this recipe uses buttermilk, but I'm actually gonna use powdered buttermilk. I kind of prefer it to regular buttermilk 'cause you're not having to buy a whole container and only using a part of it. Powdered buttermilk actually comes in a container that you can just use the powder as you need it and it stays fresh in the fridge for months. And so this is actually what it looks like. Generally speaking, you're gonna mix the powder for the buttermilk in with your dry ingredients. And then in place of the liquid you will use water. To that we're gonna add our eggs and egg yolks to add color and make the cake even more tender. And we've got our vanilla extract. Whisk that altogether. And then you actually divide this into two parts so we'll have a little less in one than the other. Got about 3/4 a cup of liquid in this one that we just poured into, and then we've got 1 1/4 cups left in this measuring cup. For our dry ingredients we've got all-purpose flour. We're gonna add our regular granulated sugar, our powdered buttermilk, some baking powder, and baking soda and a little salt. Combines. And we're actually gonna want to put this into our mixer bowl. So from here we're actually gonna add the butter one tablespoon at a time into our dry ingredients. As we continue adding butter to this mixture, it's gonna start to resemble kind of wet sand. So you want to keep us on low speed. You just wanna make sure that you don't have any big clumps of butter remaining at the end of this so you've gotta be patient as you add the butter and give it time to incorporate. So once you've got things looking kind of like wet sand, it's time to add our wet ingredients. We're gonna use the measuring cup that has the larger amount of wet ingredients and we're gonna add that first. So we're gonna turn our mixer on low and slowly incorporate this. All right, once everything looks pretty wet we're gonna scrape down the sides. Just turn the mixer up to medium-high for about a minute and let it beat some air into this batter and smooth out. Okay, so you can actually see that our batter has smoothed out a lot. It's actually grown in volume. It looks a lot lighter and fluffier than it did before and so that's when you know you're ready. It should be about a minute. And from there we're gonna add the rest of our wet ingredients slowly. And then again, just kinda turn it up for a few more seconds until everything's well incorporated. All right, we've got our batter made. It's time to add it to our cake pans. I like to use eight inch cake pans and I figure with three layers of cake, you get more frosting between each layer and therefore a better cake. So we're gonna grease our pans. And I like to add parchment circles to the bottom just to ensure that the cake doesn't

stick to the bottom of the pan. Now when I add cake batter to my cake pans I actually like to go to that food scale and that way I know that I'm adding the same amount of batter to every cake pan and that one layer isn't gonna be more overdone than another. Grab my scale, and measure out about 1/3 of the batter. Now you're just gonna want to smooth the cake batter out into your pans. All right, there we go, nice and even. Now our cakes are ready to go into the oven. Once your cakes have baked and cooled it's time to make your frosting. We're making a chocolate buttercream to go on our yellow cake and we're actually gonna start with our butter and we're gonna mix it until it's creamy and smooth. Now we're gonna add about half of our powdered sugar. We're gonna add our cocoa powder. And then as that starts to incorporate you can increase the speed of your mixer. Now we're gonna want to add some water. I'm gonna add just a couple tablespoons, then I'm gonna add some vanilla extract and we'll mix that in until it's nicely combined and smooth. We're gonna add in the remainder of our powdered sugar. And then from here you just wanna add as much liquid as you need to get the buttercream to the right consistency for frosting your cake. And then I'm actually gonna add some salt in with it to give a little flavor to our buttercream. And then we'll give this a final mix. All right, now we've got a rich, creamy chocolate buttercream ready to go on our yellow cake. So you're gonna start with our first layer of cake. I actually like to trim the dome off the top of the cake so it's level. Now that we've got all our cakes level, we're gonna add our chocolate buttercream to the first layer. So I've just got a one cup scoop here that I'm gonna use to add the frosting. We'll pop that onto our cake and then we use the offset spatula to smooth that out into an even layer. So from there we're gonna add our next layer of cake and do the same thing. We're gonna add another cup of frosting. You wanna make this nice and level and then we're gonna add our final layer of cake on top. So I am adding the buttercream to the sides of my cake. But we're gonna use the piping bag fitted with the icing attachment to evenly apply the frosting. If you using this method of frosting your cake you wanna make sure you get this lip around the top edge to help you get nice sharp corners. And from here we're gonna use the icing smoother to smooth out the sides of the cake. All right, and you can keep going with smoothing the sides until all the air bubbles are out and it's as perfectly smooth as you want. But I'm actually gonna come back and add some texture to the side of the cake so I'm gonna hold off for a second and finish up the corners. So you're gonna want to hold this tightly up against the side of the cake as you turn the cake. From here we're gonna use the rest of our buttercream to pipe a border around the edge of our cake. And then, the final touch, some sprinkles. It's one of my favorite mixes right here from Sweetapolita. And there you have it. There's our yellow cake with chocolate buttercream. A moist tender cake, better than any box mix you'll ever make and you're sure to love it. For the full recipe, head over to lifeloveandsugar.com.