

WEBVTT

1

00:00:00.330 --> 00:00:01.410
<v ->This white layer cake</v>

2

00:00:01.410 --> 00:00:04.590
is moist, tender, and perfectly white.

3

00:00:04.590 --> 00:00:07.350
It's perfect for a special event, a wedding,

4

00:00:07.350 --> 00:00:08.790
and it's paired with a lovely

5

00:00:08.790 --> 00:00:09.840
vanilla buttercream

6

00:00:09.840 --> 00:00:12.120
that's whipped and light as well.

7

00:00:12.120 --> 00:00:12.953
You put 'em together

8

00:00:12.953 --> 00:00:16.770
and you have a heavenly, beautiful, lovely white cake.

9

00:00:16.770 --> 00:00:18.600
Hi, I'm Lindsay from Life, Love, and Sugar.

10

00:00:18.600 --> 00:00:20.721
And today, we're making a white layer cake.

11

00:00:20.721 --> 00:00:23.804
(light upbeat music)

12

00:00:29.260 --> 00:00:30.600
All right, so to get started,

13

00:00:30.600 --> 00:00:32.700

we're gonna combine our dry ingredients.

14

00:00:32.700 --> 00:00:37.700

We've got all-purpose flour, baking powder, salt.

15

00:00:40.080 --> 00:00:41.580

We'll stir these together

16

00:00:41.580 --> 00:00:42.783

and then set them aside.

17

00:00:44.420 --> 00:00:45.840

All right, so now we'll start

18

00:00:45.840 --> 00:00:47.703

with our wet ingredients.

19

00:00:48.870 --> 00:00:50.230

We've got some butter

20

00:00:52.740 --> 00:00:54.270

and a little vegetable oil

21

00:00:54.270 --> 00:00:56.013

for some extra moisture,

22

00:00:58.470 --> 00:01:01.440

and our regular granulated sugar.

23

00:01:01.440 --> 00:01:03.090

We'll put this on our mixer

24

00:01:03.090 --> 00:01:04.020

and mix it all together

25

00:01:04.020 --> 00:01:05.850

until it's light, fluffy, and creamy.

26

00:01:05.850 --> 00:01:07.983

About two to three minutes.

27

00:01:09.690 --> 00:01:10.523

You can see here,

28

00:01:10.523 --> 00:01:11.820

it's gotten nice and fluffy,

29

00:01:11.820 --> 00:01:13.440

and light in color.

30

00:01:13.440 --> 00:01:14.850

That's what you're looking for.

31

00:01:14.850 --> 00:01:16.410

And then you're ready to go ahead

32

00:01:16.410 --> 00:01:18.000

and add your egg whites.

33

00:01:18.000 --> 00:01:20.400

We're gonna add the egg whites in three batches.

34

00:01:21.909 --> 00:01:24.159

(whirring)

35

00:01:25.060 --> 00:01:28.773

All right, gonna add another third of our egg whites.

36

00:01:35.609 --> 00:01:36.630

All right, when that's pretty well combined,

37

00:01:36.630 --> 00:01:38.430

we're gonna add the rest of our eggs

38

00:01:40.590 --> 00:01:42.790

and we'll mix that until it's well combined.

39

00:01:46.680 --> 00:01:48.090

We've got our egg whites all mixed in.

40

00:01:48.090 --> 00:01:49.530

So now we're gonna start alternating

41

00:01:49.530 --> 00:01:52.290

with adding our dry ingredients and our milk.

42

00:01:52.290 --> 00:01:55.090

So we're gonna add half of our dry ingredients to start.

43

00:01:57.500 --> 00:01:59.400

All right, when that's mostly combined,

44

00:01:59.400 --> 00:02:01.473

we'll add our milk and vanilla extract.

45

00:02:12.640 --> 00:02:14.100

All right, now we'll add the rest

46

00:02:14.100 --> 00:02:15.393

of our dry ingredients.

47

00:02:20.080 --> 00:02:21.360

You wanna keep mixing

48

00:02:21.360 --> 00:02:23.220

until things just come together nicely.

49

00:02:23.220 --> 00:02:25.200

You don't wanna over mix.

50

00:02:25.200 --> 00:02:26.640

And now we're ready to put our cake batter

51

00:02:26.640 --> 00:02:28.620

into our cake pans.

52

00:02:28.620 --> 00:02:30.600

So you'll need three eight-inch cake pans.

53

00:02:30.600 --> 00:02:31.620

I have mine sprayed

54

00:02:31.620 --> 00:02:33.120

with baking sprayed on the sides

55

00:02:33.120 --> 00:02:34.740

and some parchment paper on the bottom

56

00:02:34.740 --> 00:02:36.720

so that your cakes don't stick.

57

00:02:36.720 --> 00:02:38.550

I like to weigh my batter

58

00:02:38.550 --> 00:02:39.720

and divide it evenly

59

00:02:39.720 --> 00:02:40.740

between my cake pans

60

00:02:40.740 --> 00:02:42.000

so I know it's even.

61

00:02:42.000 --> 00:02:43.260

That way they'll bake evenly

62

00:02:43.260 --> 00:02:44.860

and they'll be even in the cake.

63

00:02:45.799 --> 00:02:47.160

All right, now that we have our batter in our pans,

64

00:02:47.160 --> 00:02:49.310

we can go ahead and spread that out evenly.

65

00:02:53.600 --> 00:02:56.150

All right, so now we'll just pop these in the oven.

66

00:03:05.730 --> 00:03:06.841

Okay, so while our cakes bake,

67

00:03:06.841 --> 00:03:09.360

we're gonna go ahead and make our buttercream.

68

00:03:09.360 --> 00:03:13.473

We've got plenty of room temperature butter here.

69

00:03:14.560 --> 00:03:16.440

We'll pop this on the mixer,

70

00:03:16.440 --> 00:03:18.663

and mix it up until it's smooth and creamy.

71

00:03:19.728 --> 00:03:21.450

All right, so now that it's smooth and creamy,

72

00:03:21.450 --> 00:03:23.400

we're gonna add about half of our powdered sugar.

73

00:03:23.400 --> 00:03:26.043

We'll mix this up until it gets smooth and creamy.

74

00:03:27.300 --> 00:03:29.670

All right, that's creamy, smooth, well combined.

75

00:03:29.670 --> 00:03:30.510

So we're gonna go ahead

76

00:03:30.510 --> 00:03:32.860

and add our vanilla extract,

77

00:03:32.860 --> 00:03:34.650

and a little bit of salt.

78

00:03:34.650 --> 00:03:35.610

A couple pinches.

79

00:03:35.610 --> 00:03:37.890

It adds some nice flavor,

80

00:03:37.890 --> 00:03:39.090

cuts down on the sweetness,

81

00:03:39.090 --> 00:03:41.800

but you don't wanna get too much salt in there

82

00:03:41.800 --> 00:03:43.983

or it can start to taste salty.

83

00:03:45.060 --> 00:03:45.960

And we're gonna add

84

00:03:45.960 --> 00:03:48.753

a couple tablespoons of our cream.

85

00:03:49.980 --> 00:03:51.030

Go ahead and stir all that up

86

00:03:51.030 --> 00:03:52.353

until it's well combined.

87

00:03:54.880 --> 00:03:56.700

All right, now we're gonna finish off

88

00:03:56.700 --> 00:03:58.250
the rest of our powdered sugar.

89

00:04:04.308 --> 00:04:05.141
You probably noticed

90

00:04:05.141 --> 00:04:06.030
that it's pretty thick at this point,

91

00:04:06.030 --> 00:04:08.490
so we're gonna add a little bit more of our cream

92

00:04:08.490 --> 00:04:10.050
and start to thin that back out

93

00:04:10.050 --> 00:04:11.913
so that we get the right consistency.

94

00:04:15.180 --> 00:04:16.710
All right, so now we've got everything in there.

95

00:04:16.710 --> 00:04:18.630
It's combined, it's smooth, it's creamy.

96

00:04:18.630 --> 00:04:19.800
I'm gonna give it one more scrape

97

00:04:19.800 --> 00:04:20.820
down the sides of the bowl,

98

00:04:20.820 --> 00:04:22.770
and then we're actually gonna turn the speed up

99

00:04:22.770 --> 00:04:24.603
and whip it for a few minutes.

100

00:04:26.100 --> 00:04:29.250

Look at that beautiful white frosting.

101

00:04:29.250 --> 00:04:32.220

Light, fluffy, and ready for your cake.

102

00:04:32.220 --> 00:04:34.440

All right, so we've got our cooled cakes

103

00:04:34.440 --> 00:04:36.270

and our buttercream frosting ready to go.

104

00:04:36.270 --> 00:04:38.190

So we're gonna go ahead and build our cake.

105

00:04:38.190 --> 00:04:39.990

Grab your first cake layer and put it on.

106

00:04:39.990 --> 00:04:42.360

I like to use these little cardboard rounds.

107

00:04:42.360 --> 00:04:43.530

So make sure your cake is level.

108

00:04:43.530 --> 00:04:44.363

If you need to trim it

109

00:04:44.363 --> 00:04:45.630

off the top a little bit, you can.

110

00:04:45.630 --> 00:04:47.160

Mine's pretty flat.

111

00:04:47.160 --> 00:04:49.500

So then we're gonna add a cup of buttercream

112

00:04:49.500 --> 00:04:51.360

to the top of our cake layer.

113

00:04:51.360 --> 00:04:53.373

We'll spread this into an even layer.

114

00:04:54.240 --> 00:04:55.290

You wanna make sure you spread it

115

00:04:55.290 --> 00:04:57.300

all the way to the edges,

116

00:04:57.300 --> 00:05:00.540

even with a little bit hanging off the edge.

117

00:05:00.540 --> 00:05:02.790

And we're gonna add our second layer of cake.

118

00:05:04.470 --> 00:05:06.370

And we'll add another cup of frosting.

119

00:05:13.607 --> 00:05:14.520

All right, now we'll add

120

00:05:14.520 --> 00:05:16.443

our final layer of cake on top.

121

00:05:20.960 --> 00:05:22.680

All right, so now that your cake is built,

122

00:05:22.680 --> 00:05:24.300

we're gonna go ahead and frost the outside.

123

00:05:24.300 --> 00:05:25.800

I like to start by putting frosting

124

00:05:25.800 --> 00:05:26.790

on the top of my cake,

125

00:05:26.790 --> 00:05:28.053

and then do the sides.

126

00:05:30.760 --> 00:05:33.240

Now to add the frosting to the sides of my cake,

127

00:05:33.240 --> 00:05:36.843

I actually like to use a piping tip, 789 Wilton.

128

00:05:39.480 --> 00:05:41.670

All right, so now I'm gonna use my icing smoother

129

00:05:41.670 --> 00:05:43.353

to start smoothing the sides.

130

00:05:45.040 --> 00:05:47.460

All right, we'll do the top edges of the cake,

131

00:05:47.460 --> 00:05:49.533

clean everything up here.

132

00:05:50.850 --> 00:05:52.980

It's not quite as smooth as I like it

133

00:05:52.980 --> 00:05:54.930

with just using my offset spatula

134

00:05:54.930 --> 00:05:56.340

and icing smoother.

135

00:05:56.340 --> 00:05:57.173

So I'm gonna go ahead

136

00:05:57.173 --> 00:05:59.220

and use my paper towel

137

00:05:59.220 --> 00:06:01.263

to smooth it out a little bit more.

138

00:06:02.799 --> 00:06:04.770

You wanna know more about this method,

139

00:06:04.770 --> 00:06:06.633

I have a whole tutorial.

140

00:06:08.470 --> 00:06:10.500

Once you're happy with your frosted cake,

141

00:06:10.500 --> 00:06:12.390

you can go ahead and decorate it.

142

00:06:12.390 --> 00:06:14.520

I'm gonna go ahead and add my frosting

143

00:06:14.520 --> 00:06:18.870

to a piping bag fitted with the Ateco 844 tip.

144

00:06:18.870 --> 00:06:20.040

So one way that you can mark

145

00:06:20.040 --> 00:06:21.270

where your rosettes are gonna go

146

00:06:21.270 --> 00:06:23.340

so that you know they're gonna be evenly spaced

147

00:06:23.340 --> 00:06:24.871

and you're not gonna have 'em kind of lopsided

148

00:06:24.871 --> 00:06:26.763

is to use a little toothpick.

149

00:06:35.800 --> 00:06:36.633

There we go.

150

00:06:36.633 --> 00:06:38.130

And there you can kind of fill in

151

00:06:38.130 --> 00:06:40.230

some spots around the outside if you like

152

00:06:40.230 --> 00:06:44.190

with just a few little drop flowers.

153

00:06:44.190 --> 00:06:45.900

And now we're gonna pipe a border

154

00:06:45.900 --> 00:06:47.433

around the bottom of the cake.

155

00:06:53.820 --> 00:06:54.653

And there you have

156

00:06:54.653 --> 00:06:56.550

your beautiful white layer cake.

157

00:06:56.550 --> 00:06:58.770

It's light, it's fluffy and tender.

158

00:06:58.770 --> 00:07:01.200

It's moist, and it's so elegant.

159

00:07:01.200 --> 00:07:03.450

It is perfect for your next occasion.

160

00:07:03.450 --> 00:07:04.380

For the full recipe,

161

00:07:04.380 --> 00:07:07.147

head over to lifeloveandsugar.com.