



Rich Yellow Cake

READY IN



45 min.

SERVINGS



12

CALORIES



448 kcal

DESSERT

Ingredients

- 4 teaspoons double-acting baking powder
- 4 cups cake flour
- 6 egg yolks beaten
- 1.5 cups milk
- 0.3 teaspoon salt
- 1 cup butter unsalted softened
- 2 teaspoons vanilla extract
- 1.8 cups sugar white

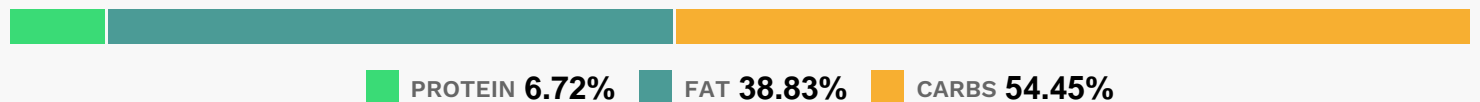
Equipment

- baking paper
- oven
- wire rack

Directions

- Preheat oven to 350 degrees F (175 degrees C). Butter and flour two 8 inch round cake pans then line them with parchment paper.
- Sift the flour with the baking powder and salt and set aside.
- Cream the butter until fluffy.
- Add the sugar gradually and beat until light and fluffy. Beat in the egg yolks and add the vanilla.
- Add flour mixture to butter mixture, alternating with milk. Stir the batter until smooth.
- Pour the batter into the prepared cake pans.
- Bake at 350 degrees F (175 degrees C) for 45 minutes. This cake rises very well so only fill the cake pans 2/3 full. Cool cakes in pans for 10 minutes, then cool thoroughly on a wire rack. Frost as desired.

Nutrition Facts



Properties

Glycemic Index:22.26, Glycemic Load:40.82, Inflammation Score:-4, Nutrition Score:7.1973913441534%

Nutrients (% of daily need)

Calories: 448.25kcal (22.41%), Fat: 19.49g (29.98%), Saturated Fat: 11.25g (70.29%), Carbohydrates: 61.48g (20.49%), Net Carbohydrates: 60.48g (21.99%), Sugar: 30.85g (34.28%), Cholesterol: 141.53mg (47.18%), Sodium: 208.96mg (9.09%), Alcohol: 0.23g (100%), Alcohol %: 0.22% (100%), Protein: 7.58g (15.17%), Selenium: 22.53µg (32.18%), Manganese: 0.34mg (16.99%), Phosphorus: 140.12mg (14.01%), Calcium: 138.66mg (13.87%), Vitamin A: 652.75IU (13.06%), Vitamin B2: 0.13mg (7.48%), Vitamin D: 1.11µg (7.37%), Folate: 27.46µg (6.86%), Vitamin B12: 0.37µg (6.21%), Vitamin B5: 0.59mg (5.86%), Vitamin E: 0.85mg (5.69%), Zinc: 0.71mg (4.71%), Vitamin B1: 0.07mg (4.48%), Copper: 0.09mg (4.44%), Iron: 0.79mg (4.37%), Fiber: 1g (4.01%), Magnesium: 15.35mg (3.84%), Vitamin

B6: 0.07mg (3.31%), Potassium: 103.61mg (2.96%), Vitamin B3: 0.46mg (2.31%), Vitamin K: 1.6µg (1.53%)