

Velvety White Chocolate Cake

4 ounces egg whites

1 cup milk

2 1/2 teaspoons Vanilla (I used Neilson-Massey vanilla)

3 cups cake flour

1 1/2 cups sugar

1 Tbsp. + 1 tsp. baking powder (I used Rumford)

1/4 tsp. salt

12 Tbsp. unsalted butter (softened)

8 ounces white chocolate, melted

In a large mixing bowl, sift together the flour, baking powder, salt and sugar.

In a separate small bowl, combine the egg whites, 1/4 cup of the milk and the vanilla, and blend for just a minute to mix the ingredients.

In your large mixing bowl of dry ingredients, add the butter and the remain 3/4 cup of milk and mix on a lower speed until well moistened. Increase to medium speed and beat for a minute. Be sure to scrape down your sides.

Gradually add the egg mixture in multiple batches, beating after each addition to combine well in the batter. Using a large spoon, gently stir in the melted white chocolate.

You should have about 4 cups of batter, maybe just a touch more.

When mixed, pour batter into prepared pans (or cupcake wraps) and bake on 350 until the center is set (abt. 25 minutes for a cake).