

1-2-3-4 CAKE

Source: The Art of Simple Food by Alice Waters

Prepared by: Denise Eckert, June 2016

Makes two 9-inch round cakes

Preheat the oven to 350 F. Butter the cake pans and line the bottom of each with parchment paper. Butter the paper and dust the pans with flour, tapping out the excess. Separate:

4 eggs

Measure:

1 cup milk

Sift and then measure:

3 cups cake flour

Stir in:

4 teaspoons baking powder

½ teaspoon salt (use ¼ teaspoon if using salted butter)

In another bowl, beat until light and fluffy:

1 cup (2 sticks) butter, softened

Add:

2 cups sugar

Cream until light and fluffy. Beat in the 4 egg yolks, one at a time, and:

1 teaspoon vanilla extract

When well mixed, add the flour mixture and milk alternately, starting and ending with one third of the flour. Stir just until the flour is incorporated. In another bowl, whisk the egg whites to soft peaks. Stir one third of the egg whites into the batter, then gently fold in the rest. Pour the batter into the prepared pans and bake until a toothpick inserted into the center comes out clean, 30 to 40 minutes.

CHEFS NOTES: This is a very simple recipe. It's wonderful with just a simple ice cream (and was really good with Brad's Mulberry Ice Cream!) It can also be augmented with fresh fruit or by adding a bit of lemon juice, or by swirling some raspberry jam into the batter.