



Yellow Cake

A simple recipe for all levels of baking, this Yellow Cake recipe uses the [Baking & Pancake Mix](#). Enjoy with whipped cream and berries or frosted with your favorite topping.

Yield: One 8" or 9" layer, or two 8" layers

Ingredients

- 3 eggs, separated
- 4 TBSP butter (½ stick)
- 2 cups [Pamela's Baking & Pancake Mix](#)
- 1 cup white sugar
- ½ cup milk
- ½ tsp vanilla extract
- ¼ tsp almond extract

Directions

Preheat oven to 350°.

Prepare two 8" round pans or one 9" square pan with non-stick spray or butter and use the [Baking & Pancake Mix](#) or rice flour to coat.

Separate eggs. Set aside egg yolks. Whip the whites until stiff. In a separate mixing bowl, soften butter. Add [Baking & Pancake Mix](#) and white sugar. Blend for 1 minute on medium speed until the butter is distributed throughout. Add ¼ cup milk with the vanilla flavoring and almond flavoring. Mix for 1 minute on medium. Add the remaining ¼ cup milk with the egg yolks, and mix together on medium for 1 minute. Fold in stiff egg whites.

Pour into cake pans, not filling more than half full. For two layers, bake for 25 minutes. For one layer, bake for 30–35 minutes. Do not open the oven door while baking. Cake is done when it springs back to the touch. Let cool until pan is warm to touch (not hot). Run a knife around the inside edge of pan to loosen and invert onto a cooling rack. Let cool completely.

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