**Basic Yellow Cake**

**Ingredients:**

1 cup cake flour

1 tsp. baking powder

4 egg yolks

¾ cup sugar

1 stick butter

¼ cup + 2 Tbsp. milk

1 tsp. vanilla extract

¼ tsp. salt

**INSTRUCTIONS**

1. Preheat oven to convection 350°.
2. Fit Kitchenaid with the paddle attachment and cream together butter and sugar until fluffy.
3. With the mixer running, add the egg yolks one at a time and mix well.
4. Turn the mixer off and sift in the flour and baking powder. Mix on medium to combine.
5. Add in the vanilla and salt; mix to combine.
6. Spray 6-8 mini cake tins well with pan spray.
7. Fill each tin 2/3 of the way with batter.
8. Bake for 15-20 minutes, or until they pass the toothpick test.
9. Allow to cool on the stovetop for 5 minutes.
10. Remove from the tins and put on a ½ sheet pan.
11. Wrap the whole pan and leave on the counter until tomorrow.