

yellow cake

3/4 cup salted butter - room temp
3 eggs - room temp
2 1/2 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 3/4 cups sugar
1 1/2 teaspoons vanilla
1 1/4 cups milk

directions: grease and flour two 6 1/2 inch round cake pans.
preheat oven to 375. in a small bowl, sift together dry ingredients.
in a large bowl combine butter and sugar. beat with an electric mixer on high until light and fluffy (approx. 2 minutes). scrape down the sides of the bowl using a spatula. turn the mixer on medium speed and add one egg at a time. add vanilla. scrape down the side of the bowl again. with the mixer on low, alternate adding flour mixture and milk just until combined. fill pans halfway full. place on middle rack of oven and bake for ~20 - 25 minutes or until toothpick comes out clean. let cool in pans on a wire rack.

in the meantime, spoon remaining batter into 12 cupcake liners. bake on middle rack for ~10-12 minutes or until toothpick comes out clean.

once completely cooled, slice cakes in half using a serrated knife (creating 4 layers total). assemble with layers of chocolate frosting, topped with sprinkles.

*note: cake & cupcakes can be made ahead and frozen in gallon sized bags. let sit at room temp for 30 - 60 min before frosting.

chocolate frosting

2 sticks salted butter - room temp
1/2 cup unsweetened cocoa powder
1/2 cup unsweetened dark chocolate cocoa powder
1/2 teaspoon salt
6 - 8 cups powdered sugar
1/2 cup milk
2 teaspoons vanilla

directions: in a large bowl, beat butter with an electric mixer. slowly add sifted cocoa powder and salt. gradually add 1 cup of sugar followed by 1/4 cup milk. slowly add remaining sugar, milk, and vanilla. add additional milk or sugar until it reaches spreading consistency.

*note: frosting can be made a week ahead of time and stored in the fridge in an airtight container. let sit on counter until reaches room temp before frosting cake.