

## SERVINGS

TIME

## CAKE INGREDIENTS

- 2 1/2 cups cake flour (all-purpose OK)
- 1 teaspoon baking powder
- $1 / 2$ teaspoon baking soda
- $3 / 4$ teaspoon salt
- 1 stick (8 tablespoons) butter at room temp
- 2 eggs + 2 egg whites
- 2 teaspoons vanilla
- $11 / 3$ cup sugar
- 1 cup buttermilk


## EQUIPMENT

- Extra butter or spray to grease the pan.
- 13x9 pan
- Hand mixer or stand mixer
- 2 large bowls and a spatula
- 2 small bowls to separate eggs
- Liquid and dry measuring cups and spoons


## DIRECTIONS

- Preheat oven to $350^{\circ} \mathrm{F}$
- Grease a $13 \times 9$ pan with butter or spray and line with parchment paper. Then grease the parchment paper.
- In a large bowl, combine flour, baking powder, baking soda, and salt with a whisk.
- Separate the eggs.
- Using another bowl, beat butter and sugar together for about 3 minutes. Scrape down the sides.
- Add the eggs, egg whites, and vanilla and beat on high for another 3 minutes.
- Next, slowly add the flour on low speed. Scrape down the sides of the bowl.
- Finally, add the buttermilk and mix until just combined. Scrape down the sides and do a final mix with the spatula to make sure all batter is combined.
- Pour batter into pan and smooth flat.
- Bake for 25 minutes or until a toothpick inserted into the center comes out clean.


## BUTTERCREAM FROSTING AND DECORATION

- Top with buttercream frosting: Place 2 sticks unsalted butter, $1 \frac{1}{2}$ tablespoons heavy cream, 1 $1 / 2$ teaspoons vanilla extract, and a pinch of salt in a large bowl and beat with an electric mixer until smooth. Reduce speed and add 2 cups powdered sugar a bit at a time until smooth. Increase speed and beat until light and fluffy, about 3 minutes.
- Use blueberries and raspberries or strawberries to create a flag pattern.


## TIPS TO INVOLVE THE KIDS

- Wash your hands and designate an area to get a bit messy.
- Take all ingredients and equipment out ahead of time. Allow 1 hour for eggs, butter, and buttermilk to come to room temperature. Cut butter into pieces.

