

Yellow Sheet Cake with Chocolate Frosting

Serves 12

Cake:

- 170 g unsalted butter, room temp.
- 250 g granulated sugar
- 2 large eggs plus 1 egg yolk, room temp.
- 1 T vanilla
- 190 g all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 180 ml whole milk

Frosting:

- 310 powdered sugar
- 45 g cocoa powder
- 170 g unsalted butter
- 120 ml plain yogurt
- 55 g bittersweet chocolate, melted and cooled
- 1½ tsp vanilla
- pinch salt
- sprinkles (optional)

1. Lightly grease a 23-by-33-cm pan with nonstick spray. Heat the oven to **180°C**.

Cake:

2. In the bowl of an electric stand mixer fitted with the paddle attachment, cream the **butter** and **sugar** on medium speed until light and fluffy, **4 to 5 minutes**.
3. Beat in the **eggs** one at a time, then the **egg yolk**, scraping the sides of the bowl after each addition. Mix on medium speed until fully incorporated, **about 1 minute**.
4. Add the **vanilla** extract and mix to combine, **15 to 30 seconds**.
5. In a medium bowl, whisk the **flour**, **baking powder**, **baking soda** and **salt** to combine. Add about ⅓ the flour mixture to the mixer and mix on low speed until incorporated, about 30 seconds. Add about half the **milk** and mix on low speed until incorporated, about 15 seconds more. Repeat with another batch of flour mixture, the remaining **milk**, then the remaining flour mixture until fully incorporated.
6. Transfer the batter to the prepared pan and spread in an even layer. Bake until a toothpick inserted into the center comes out clean and the cake is golden and separating from the pan at the edges, **30 to 35 minutes**. Cool completely.

Frosting:

7. Sift the **powdered sugar** and **cocoa** into the bowl of an electric mixer fitted with the paddle attachment.
8. Add the **butter** and beat on medium speed until light and fluffy, **3 to 4 minutes**.
9. Add the **sour cream** and **melted chocolate** and mix on low speed until combined, about 30 seconds.
10. Add the **vanilla** and **salt** and mix to combine.
11. Spread the frosting on the cooled cake in an even layer. Garnish with sprinkles, if desired.

