Caramel Cake

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2 2/3 cups plain flour	2 cups granulated sugar
2 teaspoons baking powder	4 eggs, separated
1 teaspoon salt	1 cup milk
1 cup unsalted butter at room temperature	1 teaspoon vanilla extract

Preheat oven 350. Butter and flour three 9 inch square baking pans. Tap out any excess flour and set aside.

In a medium bowl, combine flour, baking powder, and salt, mix well.

In a large bowl, beat butter and sugar together until light and fluffy, then beat in the egg yolks, one at a time.

Alternately add the dry ingredients and milk to the batter, beginning and ending with the dry ingredients.

In another large bowl, beat the egg whites until stiff and glossy peaks form. Gentle fold egg whites into the batter. Stir in vanilla. Place batter into the prepared pans and bake for 20 to 30 minutes, or until a cake tester inserted in the center of each layer comes out clean. Let cool completely in the pans.