**For the chocolate frosting:**

* 1 1/2 cups (3 sticks) unsalted butter, room temperature
* 4 cups powdered sugar
* 1 cup unsweetened cocoa powder
* 1/8 teaspoon kosher salt
* 1/4 cup whole milk
* 1 teaspoon vanilla extract
* Sprinkles (for serving; optional)

**Make the frosting:**

1. Using an electric mixer on high speed, beat butter in a large bowl until smooth, about 30 seconds. Reduce mixer speed to low and add powdered sugar, 1 cup at a time, scraping sides and bottom of bowl often. Increase mixer speed to medium and add cocoa powder and salt, then add milk and vanilla. Continue to beat until light and fluffy, 2–3 minutes. Cover and store at room temperature until ready to use.

**YELLOW CAKE**

**Cake:**

2 sticks (1 cup) unsalted butter, softened, plus more for greasing the pan

4 cups cake flour, plus more for flouring the pan

4 teaspoons baking powder

1 1/2 teaspoons kosher salt

2 cups granulated sugar

6 large eggs, at room temperature

1 tablespoon vanilla

1 1/2 cups whole milk

1. For the cake: Preheat the oven to 350 degrees F. Grease and flour two 9-inch cake pans.
2. Sift together the flour, baking powder and salt in a large bowl and set aside.
3. In an electric mixer, mix the butter and granulated sugar on high speed until fluffy. Scrape the sides of the bowl and mix for a few more seconds. Add the eggs one at a time, mixing well after each addition. Add the vanilla and mix to combine. Alternate adding the dry ingredients and milk in 3 batches, mixing for a few seconds after each addition. Scrape the sides of the bowl, then mix 1 final time.
4. Divide the batter between the prepared cake pans and bake until done (a wooden skewer inserted in the cake should come out completely clean), 28 to 30 minutes. Allow to cool for 10 minutes, then turn out to cool completely