

Vanilla cake



Ingredients:

Dry:

2 1/4 cups all-purpose flour
2 1/4 teaspoons baking powder
3/4 teaspoon salt

Greasing:

Butter or cooking spray
Flour (optional)
Parchment paper (optional)

Wet:

3/4 cup (1 1/2 sticks) unsalted butter, softened
1 1/2 cups granulated sugar
3 large eggs, room temperature
1 1/2 teaspoons vanilla extract
1 cup buttermilk or whole milk, room temperature

Instructions:

- 1. Preheat oven:** Set your oven to 350°F (175°C).
- 2. Prepare pans:** Grease and flour two 8-inch round cake pans, or line the bottoms with parchment paper for easy removal.
- 3. Whisk dry ingredients:** In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
- 4. Cream butter and sugar:** In a large bowl using an electric mixer (or whisk by hand for a workout!), cream together the softened butter and sugar until light and fluffy, about 3 minutes.
- 5. Beat in eggs and vanilla:** Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract until combined.
- 6. Alternate wet and dry ingredients:** Gently alternate adding the dry ingredients and the buttermilk/milk to the wet ingredients, starting and ending with the dry ingredients. Mix until just combined, being careful not to overmix. Don't worry about a few small lumps!
- 7. Divide batter and bake:** Divide the batter evenly between the prepared pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
- 8. Cool and frost:** Let the cakes cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely. Once cool, frost with your favorite frosting and enjoy!