

Vanilla Butter Cake

Poetry & Pies

prep time: 40-45 minutes

bake time: 20-40 minutes (depending on pan size)

total time: 1 hour, 25 minutes (plus cooling time)

servings: 12-16



Ingredients

- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted butter*, room temperature**
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) light brown sugar
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) vanilla extract
- 1 cup (240g) whole milk, room temperature
- one batch [vanilla buttercream](#) (or [chocolate!](#))

Instructions

1. Preheat oven to 325F/165C (350F/175C if at high elevation). Lightly butter and flour one [9x13 cake pan](#) (or [two 8" or 9"](#) or three [6" cake pans](#)). You can also use [baking spray](#) instead. Line with [parchment paper](#) (or use [silicone liners](#)).
2. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute.

Add the sugar and brown sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.

4. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and oil and mix on medium until well blended.
5. Add half of the flour and mix on low until just barely blended. Add the milk and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended with some flour streaks still visible.
6. Using a rubber spatula, gently fold in sprinkles until evenly mixed in. This will also help mix in the remaining streaks of flour.
7. Pour into your prepared cake pan(s), filling about $\frac{2}{3}$ full (no more than $\frac{3}{4}$ full). Bake for 35-40 minutes (20-25 if using three 6" pans and 25-30 if using 8" or 9" pans), or until a toothpick inserted in the middle cupcake comes out clean. Check early, as climate, elevation, and individual ovens can cause the bake time to vary.
8. Let cake cool in the pan 5-10 minutes, then remove to a wire rack to cool completely.
9. When the cake is cool, frost with vanilla frosting and decorate as desired. Alternatively, you can use chocolate for a classic yellow cake with chocolate frosting.

Enjoy!

If not eating right away, a fully frosted cake (or well-covered 9x13 cake) can be kept on the counter for 1-2 days, in the fridge up to 1 week (chill it then cover it well), or frozen up to 1 month (freeze for an hour then cover well with plastic wrap).

Keep a cut cake fresh by placing a piece of plastic wrap right against the cut sides then covering the entire cake well with more plastic wrap or in an airtight cake holder.

**I highly recommend European style butter! It has less water and makes a richer dessert.*

***If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*