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How to make cake

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Simple Vanilla Cake Recipe[↔]

Ingredients:[↔]

- **Butter:** 1/2 cup (115g) unsalted, softened
 - **Sugar:** 1 cup (200g) white caster sugar
 - **Eggs:** 2 large, room temperature
 - Vanilla Extract: 2 teaspoons
 - Flour: 1 1/2 cups (190g) all-purpose flour or cake flour
 - Baking Powder: 1 3/4 teaspoons
 - Salt: 1/4 teaspoon
 - Milk: 1/2 cup (120ml) whole milk, room temperature [↔]
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Prep the Oven and Pans[↔]

- Preheat your oven to 350°F (175°C).
- Grease a 9-inch round or square cake pan with butter or cooking spray.
- *Tip:* Line the bottom with parchment paper to ensure the cake does not stick. [↔]

2. Cream the Butter and Sugar[↔]

- In a large bowl, use an electric mixer to beat the softened butter and sugar together until the mixture is pale, fluffy, and light (about 3–4 minutes). [↔]

3. Add Eggs and Vanilla[↔]

- Add the eggs one at a time, beating for about 30 seconds after each addition to ensure they are fully incorporated.
- Mix in the vanilla extract. [↔]

4. Combine Dry and Wet Ingredients[↔]

- In a separate bowl, whisk together the flour, baking powder, and salt.

- With the mixer on low speed, add about 1/3 of the flour mixture to the butter mixture, followed by half of the milk.
- Add another 1/3 of the flour, the rest of the milk, and finally the rest of the flour.
- Crucial Tip: Mix only until just combined. Overmixing at this stage leads to a tough cake. ☞

5. Bake☞

- Pour the batter into the prepared pan and smooth the top with a spatula.
- Bake in the preheated oven for 30–35 minutes.
- The cake is done when a toothpick inserted into the center comes out clean. ☞

6. Cool and Frost☞

- Let the cake cool in the pan for 10 minutes, then invert it onto a wire rack to cool completely.
- Once fully cooled, frost with your favorite icing (buttercream, cream cheese, etc.).