How to make cake

2026-01-30 - Sarah - [Comentarios (0)](#) - [Cake](#)

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 ⮐

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.).