



PREP TIME
15 MIN



COOK TIME
40 MIN



SERVINGS
2X 6INCH CAKE PANS
1X 8INCH PAN
½ 10INCH PAN

Vanilla Cake

Ingredients

- ½ cup butter/baking margarine
- 1 teaspoon vanilla extract
- 1 ½ cup sugar
- 2 cups flour
- 1 tablespoon baking powder
- 3 eggs
- 1 cup milk

Instructions

1. Preheat the oven to 180 degrees celsius or 350 degrees Fahrenheit. Grease and line your cake pan/s. Set aside.
2. In a bowl beat together butter/margarine and sugar until fluffy and light. Add vanilla extract and the eggs one at a time, until they are fully incorporated (around 4 minutes)
3. Mix in the baking powder and slowly add the flour beating until combined.
4. Pour the milk and keep mixing until everything is well incorporated and there are no lumps left.
5. Pour your batter into your cake tin/s and take to the oven.
6. Bake for 35-40 minutes or until done.
7. Take out of the oven when ready and let cool before removing from your tins. Remove and let cool totally before frosting.

