
Vanilla Cake with Vanilla Buttercream Frosting

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Servings: 16

Preparation Time: 15 minutes

Bake Time: 25 minutes

3/4 cup unsalted butter, softened

1 1/2 cups sugar

3 large eggs, room temperature

1 1/2 teaspoons vanilla extract

2 1/3 cups cake flour

2 1/2 teaspoons baking powder

1/2 teaspoon salt

3/4 cup 2% milk

FROSTING

1 cup unsalted butter, softened

3 teaspoons clear vanilla extract

2 1/2 cups confectioner's sugar

colored sprinkles or nonpareils (optional)

Preheat the oven to 350 degrees. Line the bottoms of two greased nine-inch round baking pans with parchment paper. Grease the parchment.

In a large bowl, cream the sugar and butter until light and fluffy, 5 to 7 minutes. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla.

In another bowl, mix the flour, baking powder and salt. Add to the creamed mixture alternately with milk, beating well after each addition. Pour the batter into the prepared pans, dividing the batter evenly.

Bake at 350 degrees until a toothpick inserted in the center comes out clean, 25 to 30 minutes. Cool in the pans for 10 minutes before removing to wire racks. Remove the parchment paper. Cool completely.

For the frosting: In a small bowl, beat the butter and vanilla until blended. Gradually beat in the confectioner's sugar until smooth. Spread the frosting between the layers and over the top and sides of the cake. Decorate with sprinkles or nonpareils if desired.

Dessert

Per Serving (excluding unknown items): 402 Calories; 21g Fat (47.3% calories from fat); 3g Protein; 51g Carbohydrate; trace Dietary Fiber; 95mg Cholesterol; 165mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 2 1/2 Other Carbohydrates.