



PREP: 20 min
COOK: 60 min
SERVES: 12

Perfect Vanilla Butter Cake Recipe

Soft, tender and full of fragrant vanilla, this is our go-to vanilla butter cake recipe that turns out perfectly, every time. Dress this vanilla cake up with sprinkles or keep it simple with a swirl of vanilla buttercream. This vanilla cake recipe is versatile - if you want to turn this recipe into cupcakes or mix it up with choc chips or berries, scroll to the bottom of the method section for ingredient conversions.

Ingredients

Cake

220g butter, softened
1 cup (220g) caster sugar
3 large eggs, room temperature
2 tsp **Queen Organic Vanilla Extract**
1 ½ cups (225g) self-raising flour
¾ cup (180ml) milk

Buttercream

125g butter, room temperature
1 ½ cups (225g) icing sugar, sifted

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 20cm round cake tin.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Extract until light and fluffy - be patient as this will take about 5+ minutes.. Add eggs one at a time and beat well after each addition.

STEP 3

Add flour and milk, mixing until combined.

STEP 4

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Ingredients

2 tsp Queen Vanilla Bean Paste

Method - Cake

Pour into prepared cake tin and bake for 55-60 minutes or until an inserted skewer comes out clean. Allow to cool for 10 minutes in the tin, before transferring to a wire rack to cool completely.

Method - Buttecream

STEP 1

Place butter and vanilla in bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar folding to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

STEP 3

Spread buttercream over top of cooled cake and decorate as desired.

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