QUEEN
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PREP: 20 min
COOK: 35 min
SERVES: 8-12

Fluffy Vanilla Cake

The lightest, fluffiest vanilla cake recipe ever! Don't be fooled by the pantry staple ingredients or the simplicity of this recipe, the texture of this fluffy vanilla cake is really something special. A simple dusting of icing sugar is all it needs, or dial up the decadence with our silky smooth chocolate buttercream recipe. This is an easy vanilla cake recipe perfect for baking newbies and baking pros alike!

Ingredients

Cake

½ cup (125g) unsalted butter, softened
½ cup (125ml) vegetable oil
1 ½ cups (330g) caster sugar
1 tbsp Queen Natural Vanilla Essence-Extract
4 large eggs, room temperature
3 cups (450g) plain flour
1 tbsp baking powder
½ tsp salt
1 ¼ cups buttermilk, room temperature

Method - Cake

STEP 1

Preheat oven to 180C. Grease & line the base & sides of 2 x 20cm round cake tins with baking paper.

STEP 2

Using a stand or hand mixer, beat butter, oil, sugar & Vanilla until well combined. Add eggs one at a time, mixing until incorporated.

STEP 3

Separately, whisk together flour, baking powder, and salt. Using a spatula, mix in half the flour mixture, then half buttermilk to the butter mixture, repeat with remaining flour & buttermilk and mixing until just combined.

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Ingredients

Chocolate Buttercream

250g unsalted butter, softened

3 cups (450g) icing sugar

½ cup (60g) cocoa powder, sifted

3 tbsp (60ml) milk

2 tsp Queen Natural Vanilla Extract

Method - Cake

STEP 4

Divide batter between cake tins & bake for 30-35 min. Allow to cool in tin for 10 minutes before inverting onto cooling rack to cool completely before frosting.

Method - Buttercream

STEP 1

Using a stand or hand mixer, beat butter until light and creamy. Add sugar, cocoa, milk & Vanilla. Mix on low until combined, then increase to high & beat until fluffy. Spread half of the buttercream over the first layer, then top with second layer and finish with remaining buttercream.

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