



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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