

# Basic Vanilla Cake

(From: Food Network Magazine)

1 stick unsalted butter, at room temperature, plus more for the pans  
1 ½ cups all-purpose flour, plus more for the pans  
1 ½ teaspoons baking powder  
¼ teaspoon salt  
¾ cups sugar  
2 large eggs, at room temperature  
1 ½ teaspoons vanilla extract  
¼ cup warm water  
6 Tablespoons heavy cream (\*\*6 T is the same as ¼ cup + 2 T\*\*)

## Day 1

Preheat the oven to 350 degrees F. LIGHTLY grease a 9-inch-round or square cake pan.

Whisk flour, the baking powder and salt in a bowl until combined. Beat butter and the sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Reduce the mixer speed to medium; beat in the eggs, one at a time, scraping down the bowl as needed. Beat in the vanilla. (The mixture may look separated at this point.)

Mix ¼ cup water with the cream in a liquid measuring cup or bowl. Beat the flour mixture into the butter mixture in 3 batches, alternating with the cream mixture, beginning and ending with flour, until just smooth.

Pour the batter in the prepared pan. Place on center rack of the oven. Bake until the cake is lightly golden on top and the centers spring back when pressed, 25 to 30 minutes. Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely.

## Day 2

- 4 Tablespoons unsalted butter, softened
  - 1 1/2 teaspoons vanilla extract
  - 2 cups confectioners' sugar, sifted
  - 1 tablespoons milk
  - 3 drops food coloring, or as needed (optional) OR 1 T of cocoa powder for chocolate buttercream
1. You have the choice of placing your cake on a plate and frosting the top and sides or leaving it in the pan and frosting the top.
  2. Cream room temperature butter with a hand mixer, the paddle attachment of a stand mixer, or a wooden spoon until smooth and fluffy. Gradually beat in confectioners' sugar until fully incorporated. Beat in vanilla extract.
  3. Pour in milk and beat for an additional 3-4 minutes. Add food coloring, if using, and beat for thirty seconds until smooth or until desired color is reached.
  4. Spread frosting evenly over your cake.