

Using a cup to make a cake

Basic 1-2-3-4 Cake

Ingredients

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs , room temperature
- 3 cups cake flour
- 1 tablespoon baking powder
- 1 cup milk, room temperature
- 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 180°. Grease and flour 2 (9-inch) round cake pans.
2. In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, stir together dry ingredients. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in vanilla.
4. Pour batter into prepared pans (smoothing tops if necessary). Bake until a wooden pick inserted in centre comes out clean, 28 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.