

Name \_\_\_\_\_

## The Little Red Hen's Basic Vanilla Butter Cake Recipe



### Ingredients

2 c. all-purpose flour  
2 t. baking powder  
1/4 t. salt (OK to omit)  
3/4 c. unsalted butter, at room temperature  
1 1/4 c. granulated sugar  
3 t. vanilla extract  
3 eggs, at room temperature  
3/4 c. whole milk, at room temperature  
Powdered sugar for dusting (optional)

### Directions

Preheat oven to 350 degrees  
Butter and flour one 9" round cake pan; chill in fridge while following next steps  
In large bowl beat softened butter with electric mixer on medium speed for 20-30 seconds until creamy  
Always beating, gradually add sugar and beat 3-4 more minutes until light and creamy (for a fluffy cake)  
Add eggs, one at a time, beating well each time  
Add vanilla and mix well  
Sift flour, baking powder, salt (if using) together and add to butter mixture one third at a time, alternating with the milk (start and end with flour mixture)  
Mix everything well with spatula (using electric mixer at this point will lead to a tough cake)  
Pour batter into chilled prepared pan  
Bake about 40 minutes until toothpick at center comes out dry  
Let cool on wire rack about 15 minutes until cool enough to handle pan; remove from pan and let cool on wire rack completely  
Serve plain or dust with powdered sugar before slicing and serving