Yellow Cake

Ingredients

- $\frac{3}{4}$ cup soft butter
- 3 eggs
- $2\frac{1}{2}$ cups flour
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $1\frac{3}{4}$ cups sugar
- $1\frac{1}{2}$ teaspoons vanilla
- $1\frac{1}{4}$ cups ice cold milk

Preparation

1. Bring butter and eggs to room temperature.
2. Combine dry ingredients in a bowl. Set ingredients aside.
3. Whip butter until light and fluffy.
4. While the mixer is running, add sugar a little at a time until it's blended with the fluffy butter. This should take 2–3 minutes.
5. Add eggs and beat for 2 more minutes.
6. Finally, add dry ingredients and milk. First, add some flour and beat until no more flour is visible. Then add milk and repeat.
7. Bake at 375 degrees for 35 minutes in a greased 9 inch by 13 inch pan.

CC BY NC 2024 Illustrative Mathematics®