

The BEST Vanilla Butter Cake

<https://tikkido.com/blog/BEST-vanilla-butter-cake-recipe>

Originally from the Mermaid Bakery

Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 4 large eggs
- 1 T vinegar PLUS enough milk to bring the total volume to 1 cup
- 1 t vanilla (I like using vanilla bean paste)
- 2 3/4 cups AP flour
- 2 1/4 t baking powder
- 3/4 t salt

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Either grease and flour your cake pans, or line the bottom with a circle of waxed paper or parchment paper (my method of choice for easily getting cakes out of pans--just remember to peel it off after baking!).
3. Cream butter and sugar together until fluffy, then add eggs, ONE AT A TIME, and beat well after each egg has been added.
4. Mix the dry ingredients (flour, salt, baking powder) together in a second bowl. Add the vanilla to your cup of milk and vinegar, so all the wet stuff is together, too.
5. Add half of the dry ingredients to the butter and eggs in the mixer and combine. Then add half of the wet ingredients and mix. Then the remaining dry ingredients (mix again) and remaining wet ingredients (mix a final time).
6. Divide batter between cake pans, and bake for approximately 25 minutes. Let cool in pans for 10 minutes, then remove from pans.

