

Standard White Cake

ingredients:

2 sticks of butter, softened
2 cups sugar
4 large eggs
2-3/4 cups all purpose flour
1-1/2 teaspoons baking powder
1/8 teaspoon salt
1 cup milk
1 teaspoon vanilla

Preheat oven to 350 degrees. Line a muffin tin with paper liners.

Whisk together the flour, baking powder and salt in a medium bowl. Set aside.

Beat the butter and sugar together until fluffy. Add the eggs, one at a time, beating after each one.

Add the vanilla to the milk. Beat the butter mixture on low, alternately adding the flour mixture and the milk. Scrape down the sides of the bowl to make sure everything gets mixed.

Fill cupcake liner 2/3 of the way full, and bake for about 15+ minutes, depending on your oven.

Use a cake tester to check and let cool on a wire rack. Ready to frost.