



RECIPE

rhino

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Vanilla Cake

This homemade vanilla cake is soft, fluffy, and full of rich vanilla flavor with a tender, buttery crumb. Made completely from scratch using the reverse creaming method, it's sturdy enough for beautiful layer cakes while remaining incredibly moist and light. Whether you're celebrating a birthday, holiday, or special occasion, this classic vanilla cake is one you'll come back to again and again.



PREP TIME
15 min



COOK TIME
25–30 min



OVEN TEMP
350°F



TOTAL TIME
45 min



YIELD
14 servings

INGREDIENTS

- 3¾ cups cake flour (or 3 cups all-purpose flour)
- 2 cups granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon fine sea salt
- 1 cup (2 sticks) unsalted butter, softened
- 1½ cups buttermilk, room temperature
- 1 tablespoon pure vanilla extract
- 3 large eggs, room temperature
- 2 large egg whites, room temperature

RHINO TIP



Measure the flour by spooning it into the measuring cup and leveling it off instead of scooping directly from the bag. Too much flour can make a cake dry and dense.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pans.

Preheat the oven to 350°F. Line the bottoms of two 9-inch cake pans with parchment paper and lightly spray only the parchment with nonstick cooking spray. Do not spray the sides of the pans.

2



Mix the dry ingredients.

In the bowl of a stand mixer fitted with the paddle attachment, combine the cake flour, sugar, baking powder, and salt.

3



Add the butter, buttermilk, and vanilla.

With the mixer on medium speed, beat in the softened butter for about 1 minute until the mixture resembles coarse crumbs. Reduce the speed to low and mix in the buttermilk and vanilla until combined. Increase the speed to medium for about 30 seconds, then scrape down the sides of the bowl.

4



Add the eggs.

Reduce the mixer to low and add the eggs one at a time, mixing well after each addition. Add the egg whites and beat on medium-high for about 30 seconds, or until the batter is smooth.

5



Bake the cakes.

Divide the batter evenly between the prepared pans and smooth the tops. Bake for 25–30 minutes, or until the edges are lightly golden and a toothpick inserted into the center comes out clean.

6



Cool completely.

Let the cakes cool in the pans for 5 minutes, then transfer them to a wire rack to cool completely.

7



Finish the cake.

Once the cake layers have cooled completely, level them if needed. Frost with Vanilla Buttercream Frosting, decorate as desired, then slice and serve.

TIPS & VARIATIONS

1. Turn It into Cupcakes –

This batter also makes about 24 cupcakes. Begin checking for doneness around 18–22 minutes.



2. Use an Oven Thermometer –

Even ovens set to 350°F can run hot or cold, and an accurate baking temperature is one of the biggest secrets to a soft, evenly baked cake.



3. Even Cake Layers –

For bakery-style layers, weigh the batter as you divide it between the pans. Evenly filled pans bake more uniformly and create level cake layers.



4. Use Room-Temperature

Ingredients – Room-temperature ingredients blend together more easily, creating a smoother batter and a lighter, more tender cake.



5. Chill Before Frosting –

Wrap completely cooled cake layers in plastic wrap and refrigerate for a few hours before frosting. Chilled layers are sturdier, easier to frost, and produce cleaner slices.



Family favorites, one recipe at a time.

