

How to Make a Bakery-Style Vanilla Cake at Home

recipe is foolproof and full of flavor.



OVEN
350°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup unsalted butter, softened
- 1 3/4 cups granulated sugar
- 4 large eggs
- 1 tbsp pure vanilla extract
- 1 cup whole milk (room temperature)
- 1/2 cup sour cream (room temperature)

Swaps and Notes:

Dairy-Free: Use plant-based butter, almond milk, and dairy-free yogurt in place of milk and sour cream.

Flour: Cake flour will give you an even softer crumb, but all-purpose works beautifully.

Flavor Boost: Add vanilla bean paste or a touch of almond extract for extra dimension.

Sugar Sub: Swap half the sugar for light brown sugar for a caramel-like undertone.

Step-by-Step Instructions:

Preheat Oven: Set your oven to 350°F (175°C).

Grease and flour two 8-inch round cake pans.

Mix Dry Ingredients: In a bowl, whisk together flour, baking powder, and salt.

Cream Butter and Sugar: In a large bowl, beat butter and sugar together until light and fluffy-about 3-5 minutes.

Add Eggs and Vanilla: Mix in eggs one at a time, followed by the vanilla extract.

Combine Wet & Dry: Mix sour cream into the milk. Add the dry ingredients in three parts, alternating with the milk mixture. Begin and end with flour.

Divide and Bake: Pour batter evenly into the pans. Bake for 25-30 minutes or until a toothpick comes out clean.

Cool: Let cakes cool in pans for 10 minutes, then transfer to wire racks to cool completely before frosting.

Tips for Success:

Room temperature ingredients are key for a smooth batter.

Use a kitchen scale to divide batter evenly between pans.

Don't overmix-just until combined to keep your cake tender.

Level the tops before stacking for a professional finish.

Frosting Ideas:

Classic buttercream

Whipped cream frosting

Cream cheese frosting

Chocolate ganache

Fresh berries and vanilla glaze

Storage and Make-Ahead Tips:

Room Temp: Store covered for 2 days.

DIRECTIONS

1. **Preheat : Oven:** Set your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.
2. **Mix : Dry Ingredients:** In a bowl, whisk together flour, baking powder, and salt.
3. **Cream : Butter and Sugar:** In a large bowl, beat butter and sugar together until light and fluffy-about 3-5 minutes.
4. **Add : Eggs and Vanilla:** Mix in eggs one at a time, followed by the vanilla extract.
5. **Combine : Wet & Dry:** Mix sour cream into the milk. Add the dry ingredients in three parts, alternating with the milk mixture. Begin and end with flour.
6. **Divide and : Bake:** Pour batter evenly into the pans. Bake for 25-30 minutes or until a toothpick comes out clean.
7. **Cool:** Let cakes cool in pans for 10 minutes, then transfer to wire racks to cool completely before frosting.
8. **Tips for Success:** Room temperature ingredients are key for a smooth batter.
9. Use a kitchen scale to divide batter evenly between pans.
10. Don't overmix-just until combined to keep your cake tender.
11. Level the tops before stacking for a professional finish.
12. **Frosting Ideas:** This cake pairs well with almost anything:
13. Classic buttercream
14. Whipped cream frosting
15. Cream cheese frosting
16. Chocolate ganache

17. Fresh berries and vanilla glaze
18. For a more playful twist, try topping it with chunks of Edible Cookie Dough or decorating with Chocolate Oreo Hearts for a holiday theme.
19. Storage and Make-Ahead Tips: Room Temp: Store covered for 2 days.
20. Fridge: Wrap well and refrigerate for up to 5 days.
21. Freezer: Freeze cake layers (unfrosted) for up to 2 months. Thaw and frost later!
22. Make : Ahead: Bake the day before and store at room temp, then frost before serving.
23. More Recipes You'll Love: These Easter Cookies
24. Chocolate : Chip Cookie Bites
25. Edible : Cookie Dough

SWAPS & NOTES

Dairy-Free: Use plant-based butter, almond milk, and dairy-free yogurt in place of milk and sour cream.

Flour: Cake flour will give you an even softer crumb, but all-purpose works beautifully.

Flavor Boost: Add vanilla bean paste or a touch of almond extract for extra dimension.

Sugar Sub: Swap half the sugar for light brown sugar for a caramel-like undertone.

TIPS FOR SUCCESS

Room temperature ingredients are key for a smooth batter.

Use a kitchen scale to divide batter evenly between pans.

Don't overmix-just until combined to keep your cake tender.

Level the tops before stacking for a professional finish.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-a-bakery-style-vanilla-cake-at-home/>