

## The Best Vanilla Sheet Cake Recipe for Every Celebration

Classic Vanilla Sheet Cake with Fluffy Vanilla Frosting



OVEN  
**350°F**

TIME  
**5 min**

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### INGREDIENTS

For the Cake:

- 2 ½ cups all-purpose flour
- 2 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 ½ cups granulated sugar
- 1 cup unsalted butter (room temperature)
- 4 large eggs (room temperature)
- 1 cup whole milk (room temperature)
- 2 teaspoons vanilla extract

For the Vanilla Frosting:

- 4 cups powdered sugar
- ... cup whole milk

### DIRECTIONS

1. Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan or line it with parchment paper.
2. Whisk dry ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.
3. Cream butter and sugar: In a large bowl, beat butter and sugar until light and fluffy, about 3-5 minutes.
4. Add eggs: Beat in the eggs one at a time, mixing well after each. Stir in the vanilla extract.
5. Combine: Gradually add dry ingredients to the wet mixture, alternating with milk. Start and end with dry ingredients. Mix until just combined-do not overmix.
6. Bake: Pour the batter into the pan, smooth the top, and bake for 25-30 minutes or until a toothpick comes out clean.
7. Cool: Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
8. Frost: Beat butter until creamy, then gradually add powdered sugar. Pour in milk and vanilla, beat until light and fluffy.
9. Frost and serve: Spread the frosting evenly over the cooled cake.

### SWAPS & NOTES

-tender crumb, rich buttery flavor, and topped with a cloud-like vanilla frosting.

Why I Love This Recipe This cake is pure nostalgia on a fork.

It's straightforward, dependable, and endlessly customizable.

Whether you're decorating it for a holiday, adding sprinkles for a birthday bash, or just slicing it plain with a cup of

coffee-it's the kind of recipe you'll come back to over and over.

## TIPS FOR SUCCESS

Use room temperature ingredients for even mixing and optimal texture.

Avoid overmixing the batter to keep the cake tender.

Chill the frosted cake for 15 minutes before slicing for cleaner cuts.

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

Original recipe: <https://chefmaniac.com/the-best-vanilla-sheet-cake-recipe-for-every-celebration/>