

## Classic Vanilla Sheet Cake with Fluffy Buttercream Frosting

Classic Vanilla Sheet Cake: Soft, Sweet, and Simply Perfect



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Cake:

- 2 1/2 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 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 Frosting:

- 4 cups powdered sugar
- 1/4 cup whole milk

### DIRECTIONS

- 1. Prep the Oven & Pan:** Preheat oven to 350°F (175°C). Grease and flour a 9x13-inch pan or line with parchment.
- 2. Combine Dry Ingredients:** Whisk together flour, baking powder, baking soda, and salt. Set aside.
- 3. Cream Butter and Sugar:** In a large bowl, beat butter and sugar for 3-5 minutes until light and fluffy.
- 4. Add Eggs and Vanilla:** Add eggs one at a time, beating well. Stir in vanilla extract.
- 5. Mix in Dry Ingredients:** Alternate adding dry ingredients and milk to the butter mixture, starting and ending with flour. Mix until just combined.
- 6. Bake:** Pour into the prepared pan and smooth the top. Bake 25-30 minutes until a toothpick comes out clean.
- 7. Cool:** Let the cake cool in the pan for 10 minutes, then transfer to a rack to cool fully.

### TIPS FOR SUCCESS

**Room Temperature Ingredients :** This ensures smooth mixing and an even crumb.

**Don't Overmix :** Mix just until the batter is combined for the most tender texture.

**Level Frosting :** Dip your offset spatula in warm water for ultra-smooth frosting.

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

Original recipe: <https://chefmaniac.com/classic-vanilla-sheet-cake-with-fluffy-buttercream-frosting/>