**Vanilla Cake**

Vanilla Cake - light, tender, and moist vanilla cake covered and layered with a vanilla frosting. Above all, this easy-to-bake cake is the most versatile cake you'll ever bake. You can doll it up depending on the occasion!

**Ingredients**

* 1/3 cup (76 g) unsalted butter , softened to room temperature
* 1/3 cup (75 ml) canola oil
* 1 1/2 cups (300 g) sugar
* ½ cup (115 g) sour cream
* 4 large eggs room temperature
* 2 ½ cups (312) all- purpose flour
* 1 ¼ teaspoons (5 g) baking powder
* ½ teaspoon (3 g) salt
* ½ cup (122 g ) milk
* 2 teaspoons (8 ml) vanilla extract

**Vanilla Frosting**

* 1 ½ cups (340 g) butter , softened
* 5 – 6 cups (625 - 750 g) icing (Confectioners) sugar
* 2 teaspoon (8 ml) vanilla extract
* 2-3 tablespoons (30 - 45 ml) milk

**Instructions**

* Preheat the oven at 350 degree F. Then grease 2 “9” inch pan generously with baking spray and set aside.
* Using a hand mixer, cream together the butter, vegetable oil and sugar for about 3 minutes, then add sour cream continue mixing until it is fluffy and starts to look white – about 2 minutes or more.
* Add in the eggs one at a time beating well between each addition. Add in the flour, baking powder and salt and mix until combined.
* Then add the milk, vanilla extract. Continue mixing making sure to scrape the sides and bottom of the bowl so everything gets mixed in.
* Pour batter into the 2 greased cake pans in 2 equal parts. Bake at 350 degree F for 18 -20 minutes until a tester inserted in the center of the cakes come out clean.
* Remove cake from pan and transfer to a wire rack and let it cool completely before frosting with your favorite frosting, in this case I used vanilla frosting.
* Add butter in a medium bowl then sieve in powdered sugar a little at a time . Mix using wooden spoon or electric mixer. Pour in vanilla extract.
* Gently add just enough remaining milk to get to make the frosting easy to spread. Adjust thickness of frosting with more powdered sugar , if too thick add more milk .
* Proceed with frosting and decorate with sprinkles, if desired

**Recipe Notes**

* Do not skip the oil and replace with butter. A combination of both makes a far better cake. Oil makes this cake more moist, lighter and it improves its shelf life.
* If you don't have sour cream, you can replace it with the same amount of greek yogurt or buttermilk.
* I haven't tried this recipe without any eggs, but you can check out this ways on [**substituting eggs**](https://www.egglesscooking.com/egg-substitutes/)on recipes.
* Make sure your ingredients are all in room temperature to avoid over mixing and over baking. To do this, set out all the ingredients an hour before you begin.
* Cool the cake layers completely before you start assembling them. Even semi-warm cake layers causes the frosting to melt completely.
* Refrigerate the cake after frosting for at least an hour to let the frosting set and the crumbs tight.
* Store leftover Vanilla Cake in an airtight container.

Please keep in mind that nutritional information is a rough estimate and can vary greatly based on products used.