

Betty's Basic Yellow Cake (Used in 1000th Video)



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In this video, Betty demonstrates how to make Basic Yellow Cake. This is a moist, rich cake.

Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 3 cups all purpose flour
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 1/2 teaspoons vanilla extract

Beat 1 cup butter with electric mixer until light and fluffy. Gradually add 2 cups sugar, continuing to beat with an electric mixer, until all sugar is incorporated into the mixture. Add 4 eggs, one at a time, beating well after each addition. Combine 3 cups flour, 2 ½ teaspoons baking powder, and ½ teaspoon salt. Add flour mixture to beaten mixture alternately with 1 cup milk, beginning and ending with flour mixture. Mix with a large spoon after each addition. Stir in 1 1/2 teaspoons vanilla. For a 3-layer cake, pour batter into 3 greased and floured (or sprayed) 9-inch round cake pans and bake at 375 degrees (F) for 20 to 25 minutes, or until a toothpick inserted into the middle comes out clean. For a rectangular cake, pour batter into a greased and floured (or sprayed) 11-inch by 15-inch baking dish. (I used a 9-inch by 13-inch baking dish, but it was small for the amount of cake batter and therefore took a long time to cook.) Allow cake to cool in pan (or pans) for 10 minutes. Then cool completely on a wire rack. When cake is thoroughly cooled, use a knife to even up cake layers and then frost, if desired. This cake is good without frosting, but my next video will show you how to make a super cook cake frosting! Love you all! --Betty