

## Betty's Vanilla Bundt Cake Recipe



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In this video, Betty demonstrates how to make a Vanilla Bundt Cake. Flavored with vanilla extract, it is composed of butter, confectioner's sugar, cream cheese, eggs, and flour--very few ingredients for a very special cake!

### Ingredients:

- 1 pound butter (4 sticks), softened to room temperature
- (2) 8 oz. packages cream cheese, softened to room temperature
- 4 eggs
- 3 tablespoons vanilla extract
- 3 cups confectioner's sugar
- 3 1/2 cups self-rising flour

Cream 1 pound butter with 3 cups confectioner's sugar until light and fluffy. Add (2) 8 oz. packages of cream cheese, and beat with an electric mixer until cream cheese is dissolved into the mixture. Add 4 eggs, one at a time, beating well after each addition. Stir in 3 tablespoons vanilla extract. Add 3 1/2 cups self-rising flour, a cup at a time, and stir into the cake mixture by hand. Do not beat, because this will make the cake tough. Just stir the flour in until the ingredients are combined. Spoon cake batter evenly into a Bundt (or tube) cake pan. Bake at 325 degrees in the center of the oven for about 1 hour, or until a toothpick inserted into the center comes out clean. Cool for about 2 hours before removing from cake pan. Invert onto a nice cake plate. Serve while warm, or let the cake cool and add icing or glaze. You may also serve it with your favorite fruit, fudge, or caramel topping--a very versatile cake!!!