



Vanilla Cake

with Cream Cheese Icing



Time to Prepare: 10 mins



Cook time: 25-30 mins



Serves: 10

INGREDIENTS:

Cake

- * 1 ¼ cups plain flour
- * 1 ¼ tsp baking powder
- * ½ tsp baking soda
- * ½ tsp salt
- * 2 large eggs, room temp
- * ¾ cup granulated sugar
- * ½ cup **light** olive oil
- * 1 ½ tsp vanilla extract
- * ½ cup buttermilk

Icing

- * 188g cream cheese, room temp (approx. ¾ of one pk)
- * 85g unsalted butter, room temp
- * 1 cup icing sugar
- * ½ Tbsp vanilla extract

NOTES:

Recipe will yield:

- * 2 layer 6" cake - cook time approx. 25-30 mins
- * 1 layer 9" cake - cook time approx. 35-40 mins
- * 15 cup cakes - cook time approx. 22-25 mins
- * 1 ½ cups icing (x2 for larger cakes)

To avoid lumpy icing make sure butter and cream cheese are room temperature.

To make a standard 2 generous layer or 3 thinner layer 7" cake make x1.5-2 above recipe cook time check at 30 mins then at 5 min intervals until toothpick comes out clean



METHOD

Cake

1. Preheat your oven to 180°C. Lightly grease your tins and place a piece of baking paper cut to fit in the bottom of each pan.
2. In a large bowl whisk together 1 ¼ cups flour, 1 ¼ tsp baking powder, ½ tsp baking soda and ½ tsp salt. Set flour mix aside.
3. In the bowl of an electric mixer, whisk 2 eggs on medium-high for approx. 15-20 seconds.
4. Add ¾ cup sugar and beat on medium-high for approx. 30 seconds, scraping down the bowl as needed.
5. Add ½ cup light olive oil plus 1 ½ tsp vanilla extract and beat on medium-high for approx. 1 minute, continue scraping down the bowl as needed.
6. Reduce mixer speed to low and add the flour mixture in halves alternating with the buttermilk, mixing to incorporate with each addition. Scrape down the bowl as needed and beat until just combined and smooth.
5. Poor batter evenly into your greased and lined pans. Do not over fill pans or cupcake liners; should be no more than ¾ full. Bake 25-30 minutes on the center rack or until a toothpick comes out clean. Let cool in the pan 5 minutes and remove to cool on a rack.

Icing

1. In the bowl of an electric mixer using paddle attachment beat together 188g cream cheese with 85g butter on medium/high speed until combined (approx. 1 minute)
2. Sift in 1 cup icing sugar with ½ Tbsp vanilla extract then beat for approx. 4 minutes scraping down the bowl as needed. Add any gel food colouring then mix with spatula until well combined. Icing may need to be put back in the fridge to firm if too soft.