

Logo

Home   Login   Recipes   Contact

Login  
Register

Appetizers  
Breakfast  
Dinner  
Desserts

Sort by ▼

Q search

Title

~~~~~

~~~~~

Read more

Title

~~~~~

~~~~~

Read more

Title

~~~~~

~~~~~

Read more

Title

~~~~~

~~~~~

Read more

Title

~~~~~

~~~~~

Read more

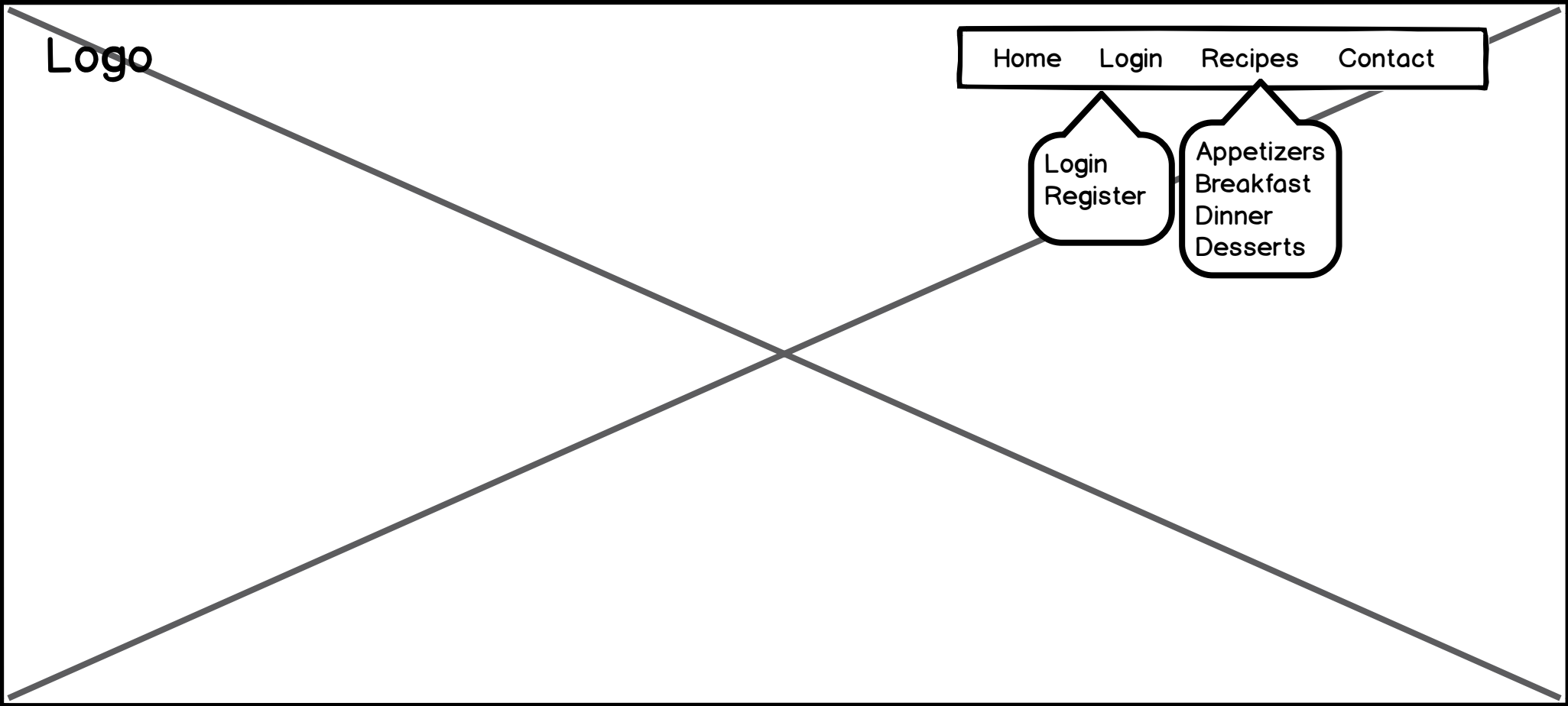
Title

~~~~~

~~~~~

Read more





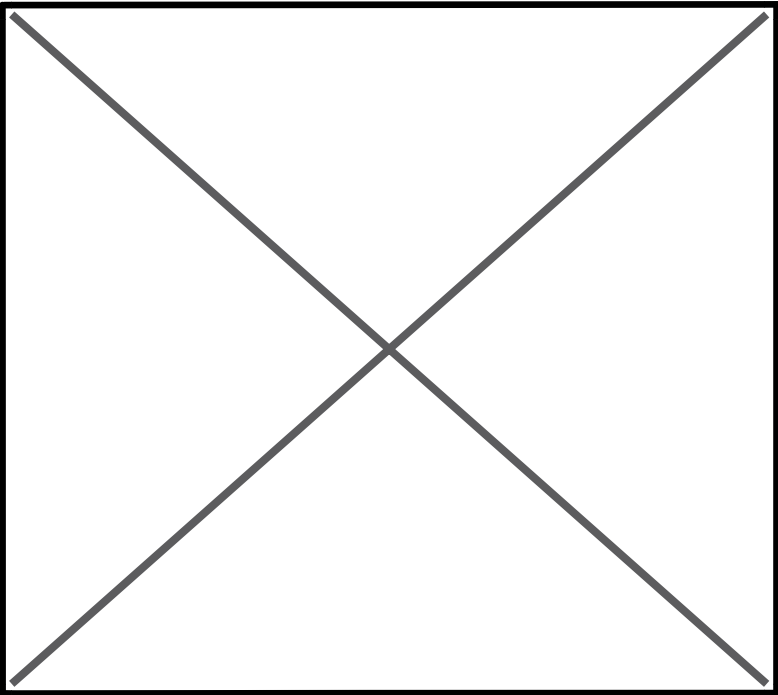
Logo

- Home
- Login
- Recipes
- Contact

- Login
- Register

- Appetizers
- Breakfast
- Dinner
- Desserts

## Title



### Ingredients:

- Ingredient 1
- Ingredient 2
- Ingredient 3
- Ingredient 4
- Ingredient 5
- Ingredient 6
- Ingredient 7
- Ingredient 8

### Preparation directions:

1

1. In a large bowl, combine the flour, sugar, and salt. Mix well. In a separate bowl, combine the eggs, milk, and oil. Mix well. Pour the wet ingredients into the dry ingredients and mix until just combined. Do not overmix.

2

2. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan. Pour the batter into the pan and smooth the top. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

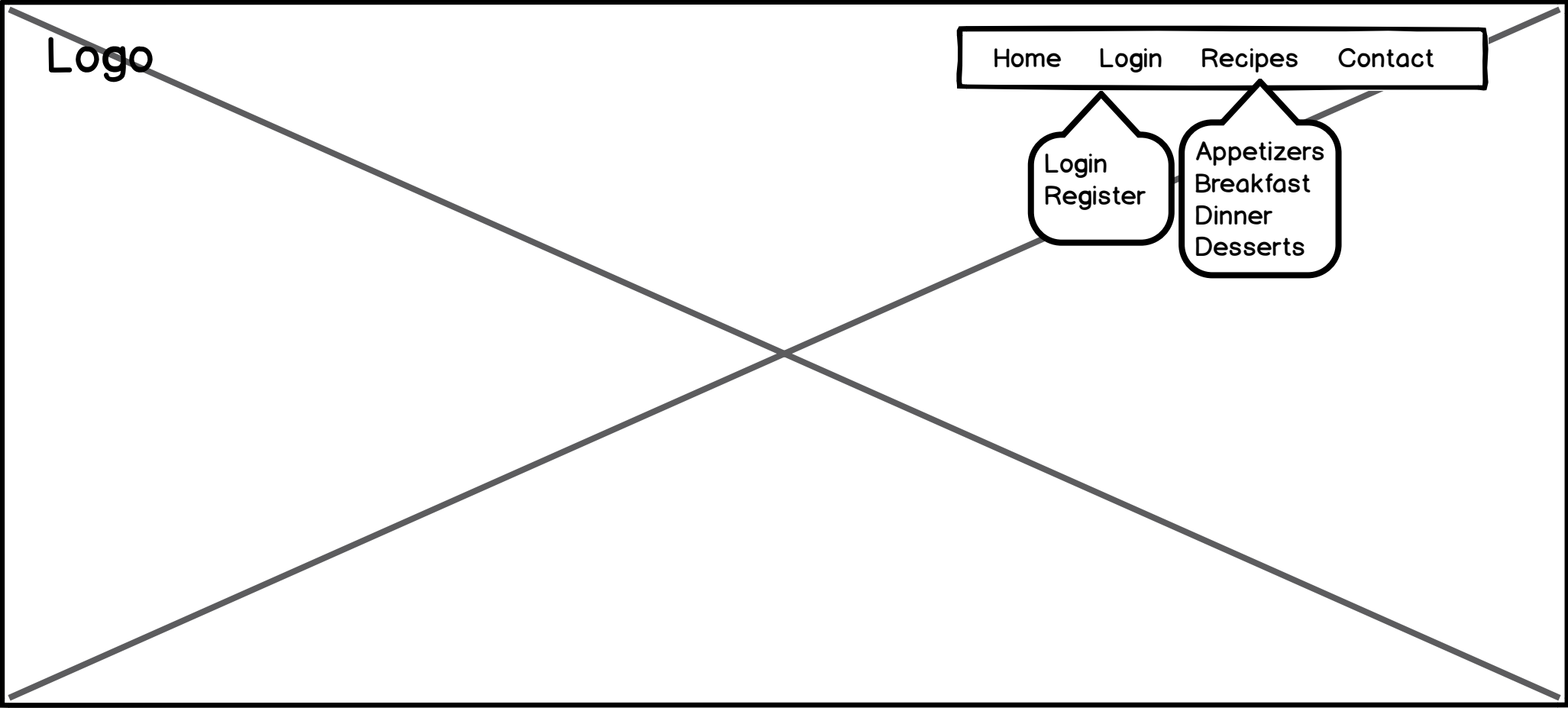
3

3. While the cake is baking, prepare the frosting. In a medium bowl, combine the butter, powdered sugar, and vanilla extract. Mix until smooth. If the frosting is too thick, add a small amount of milk. If it's too thin, add more powdered sugar.

4

4. Once the cake is baked and cooled, spread the frosting over the top and sides. Slice and serve. Enjoy!





Want to get in touch? Fill out the form below to send me  
a message and I will get back to you as soon as possible!

Name

Email Address

Phone Number

Message

