

Easy Vanilla Cake

★★★★★ 4.7 (90) | 85 REVIEWS | 21 PHOTOS

This vanilla cake recipe is great for all occasions. It makes a light, moist, and perfectly balanced cake—not too sweet, not too plain. It's the best! Slice the cooled cake to make two layers and frost as desired or triple the recipe for a tall layer cake.

Submitted by **Sapphire Bang** | Updated on October 7, 2025

Tested by **AllRecipes Test Kitchen**

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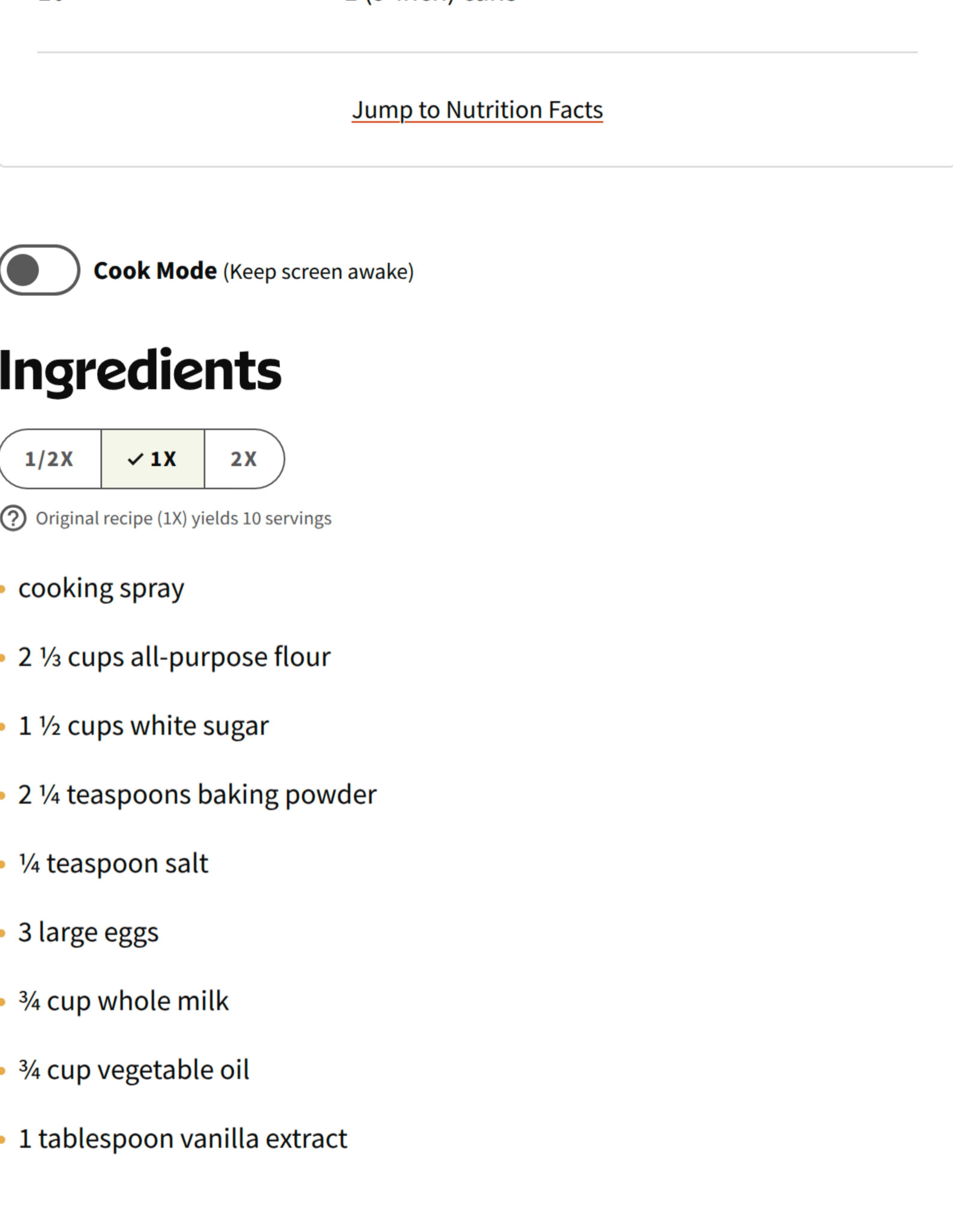
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Prep Time:

15 mins

Cook Time:

45 mins

Total Time:

1 hr

Servings:

10

Yield:

1 (9-inch) cake

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Cook Mode (Keep screen awake)

Ingredients

1/2X **✓ 1X** **2X**

(?) Original recipe (1X) yields 10 servings

- cooking spray
- 2 1/3 cups all-purpose flour
- 1 1/2 cups white sugar
- 2 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 3 large eggs
- 3/4 cup whole milk
- 3/4 cup vegetable oil
- 1 tablespoon vanilla extract

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch cake tin with cooking spray and line bottom with parchment paper.

Step 2

Mix flour, sugar, baking powder, and salt together in a large bowl. Add eggs, milk, vegetable oil, and vanilla; mix by hand or beat with an electric mixer on low speed until cake batter is smooth. Pour into the prepared pan.



Credit: Dotdash Meredith Food Studios

Step 3

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 45 to 50 minutes. Cool on a wire rack for 5 minutes. Run a table knife around the edges to loosen. Invert cake carefully onto a cooling rack. Let cake cool completely.

Credit: Dotdash Meredith Food Studios

Step 4

Use a long serrated knife to slice the cake horizontally through the center. Spread frosting or filling between the layers and replace the top half of the cake.

Frost the top and sides as desired. See options below for a 3-tier cake.

Credit: Allrecipes

Cook's Note

To make a two-tier cake: Use a long serrated knife to slice the cooled cake horizontally through the center. Spread frosting, whipped cream, or jam between the layers. Replace the top half and frost the top and sides if desired.

To make a three-tier cake: Triple the recipe and bake in three 8-inch round pans for about 25 to 30 minutes, rotating pans halfway through.

Once cooled, trim domed tops using a serrated knife to create flat layers.

Spread 1/2 to 1 cup frosting or filling between layers, depending on thickness. Stack layers carefully and frost top and sides.

Editor's Note

This recipe was tested in our test kitchen and updated to use less flour and a shorter baking time. Please note that the video will differ. We recommend following the written recipe, as it contains test-kitchen-approved measurements.