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My very best Vanilla Cake – stays moist 4 days!

BY: **Nagi** PUBLISHED: **28 Aug '20** UPDATED: **21 Jul '21**

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This is my best vanilla cake recipe. A classic **butter cake** but with Japanese techniques applied for the most plush, soft and moist yellow cake like you've never had before. This professional bakery style cake **stays fresh and moist for 4 days** — that's unheard of!

Fluffier, more tender and less greasy than the typical vanilla cakes, much more moist than traditional sponge cakes, safer to make – and the same batter makes perfect **Vanilla Cupcakes**. *For chocolate cake, see [this recipe](#).*









My best Vanilla Cake recipe is.....

- **Plush, moist, fluffy crumb** without being freakishly unnaturally so (as some store bought can be). *No more dense cakes!*
- **Keeps near perfectly for 4 whole days.** 100% fresh on Day 1, still 96% perfect on Day 4. *That's unheard of!*
- Lovely vanilla and butter flavour **without a greasy mouthfeel**;
- Even, **elegant crumb** – no large tunnels or irregular, crumbly holes;
- Bakes perfectly flat – no levelling required!
- Makes perfect **cupcakes**;
- Not overly sweet; and
- As tender as it can be but still be stable enough to make a large layered cake smothered with frosting or piles of cream and berries. In contrast, Chiffon Cakes and **Japanese Sponges** which, while lighter still, cannot actually hold up to much extra weight – the bottom layer gets quite squished.

So if all that appeals to you too, then I dare say this might become YOUR favourite vanilla cake recipe too! And here's a little preview to show you how soft and fluffy it still is after 4 days:

FRESHNESS PREVIEW – THIS CAKE IS 4 DAYS OLD!





Origins of this vanilla cake

This vanilla cake is the result of bringing together the best of [Japanese sponge cakes](#) and Western butter based cakes. It has the world renowned very soft, fluffy crumb of Japanese cakes and uses the Japanese baking method, combined with the buttery goodness and sweetness of Western cakes.

But it's more sturdy than Japanese cakes which are so delicate, they can really only be decorated with cream. Anything heavier and the bottom layer gets squished!

Also, importantly, this cake incorporates my cake shelf-life requirement to stay perfectly fresh for at least 2 days after it's made. (This lasts perfectly for 4 days.) Because who bakes cakes on the day they are intended to be served??

Interestingly, baking experts will recognise the method and ingredients in this cake to be very similar to what is called a Hot Milk Cake in America – albeit strangely it's often described as a “dense” cake, presumably because they don't preserve the egg aeration to the extent I insist we do and also because sometimes it's baked in bundt pans which takes far longer to bake (= dense cake).





THIS cake recipe is near perfect for 4 days – even 5 days!

I don't want to get too cake nerdy with you... but one sign of a well made cake is an even crumb. No large tunnels or lots of irregular size holes. It looks and tastes *velvety* – a similar plush texture to [Red Velvet Cake](#).





There's a widely held misconception that cake flour is the secret to a better cake. That's only true for certain cakes. For this one, plain / all purpose flour yields better results.

Ingredients in my Best Vanilla Cake recipe

Here's what you need to make this plush, soft vanilla cake. **No cake flour, no buttermilk**, no sour cream. Tried them all – this cake is better with plain / all purpose flour and just milk.

- **Plain / all purpose flour** – compared to cake flour, the flavour of the butter and vanilla comes through better, the crumb is slightly more velvety AND it keeps slightly more moist too. Bonus: no need to hunt down / pay a premium for cake flour! *Do not substitute with self raising flour or gluten free flour.*



- **Baking powder** – not baking soda (bi-carb), it doesn't rise as well. This is our safety net, extra helping hand to make the cake rise.
- **Milk, full fat** – just plain cow milk. Low fat works as well but rises marginally less. Do not substitute with non dairy milk or buttermilk;
- **Sugar** – best to use caster / superfine sugar if you can because it dissolves better in the eggs. But regular / granulated sugar works just fine too – you may just end up with some little brown spots on the base;
- **Oil** – just 1 tablespoon adds a noticeable hint of extra moistness, especially on Day 4, without weighing down the cake in the slightest. *Don't be tempted to add more – I tried an extra tablespoon and it didn't rise as well;*
- **Vanilla extract** – the best you can afford. Imitation will work just fine, but the flavour isn't as pure or real. *I use Queen Vanilla Extract.* Don't waste your money on vanilla beans or vanilla bean paste – it's not worth it for cakes.

Why this is safer than typical “cream butter and sugar” cakes

Making a really good cake that starts with “cream butter and sugar until fluffy....” is actually harder than you think. The butter has to be at the perfect temperature, and you can't have chilly mixing bowls.

If the butter is too soft, the cake will be greasy and dense – *sound familiar?* If it's too hard, you'll never manage to cream it and you'll end up with grease pockets. If you beat butter too long, you break the air pockets.

There's more room for error with cookies and some other types of baked goods. But the butter temperature needs to be near perfect for cakes and cupcakes. (17°C/63°F is the perfect temperature for “softened butter”).

And even if you nail it, the cake rapidly loses freshness. Even the next day it's noticeably drier. *I've tried dozens and dozens over the years, to compare to this Vanilla Cake. This recipe puts all to shame in terms of fresh shelf life.*



to baking are armed with everything they need to make this cake perfectly, first time and every time!

Why is vanilla cake “so hard”? It *seems* hard to find the perfect cake because there is nothing to hide behind, it is one of the purest forms of baking. And the “cream butter and sugar” step is the biggest cause of problems, setting up the cake for success or failure from the very start (read above).

This Vanilla Cake recipe is much more foolproof!



Vanilla Sponge Cake used to make a Victoria sponge – spread with strawberry jam, top with whipped cream.



A stand mixer makes this vanilla cake a breeze to make, though it can be made with a handheld electric beater. While it takes time to beat the eggs to make a lovely fluffy cake, this recipe is more fail-proof than the usual "cream butter and sugar until fluffy" recipes – read the above box for why.

The unique plush, fluffy crumb of this cake is from double lifting power – whipped eggs PLUS baking powder!

1. Whip the eggs and sugar – Beat the eggs with sugar for a whole 7 minutes until thick and glossy, it changes from yellow to white, and tripled in volume (just over double depth in the bowl).

The aeration created during this step is key for a soft, fluffy crumb. This is a technique borrowed from Japanese sponge cakes.

TOP TIP: *After this step, keep beating to a minimum otherwise you'll knock the air out. Just follow my time and beater speeds and you can't go wrong!*

Here's what it looks like before and after beating:



After 7 minutes of beating, the egg-sugar mixture will triple in volume (double in height in the mixing bowl).

2. Gradually add flour – Whisk together the flour, baking powder and salt. Then add into egg mixture in 3 lots, mixing for just 5 seconds on Speed 1 in between. This should make the flour *just* incorporated – don't worry if there are some bits not mixed in.



3. Hot melted butter in milk – use a microwave or stove to heat milk with the butter until it melts. Believe it or not, HOT milk helps with aeration in this cake. I doubted it, so I tried with cooled melted butter in milk and found it did not rise as well.

The use of hot milk with melted butter in a cake batter is another technique used in some types of Japanese sponge cakes (such as [this one](#) from Chopstick Chronicles, a Japanese food blog). Interestingly, I recently discovered it is also used in a traditional Southern cake called Hot Milk Cakes.

4. Mix some batter into hot milk – this serves two purposes: a) bring down the temperature of the hot milk so it won't "cook" the eggs (ie. tempering); and b) it lightens up the density of the hot milk (see above – it becomes foamy) so it blends together faster when added to the rest of the whipped egg mixture. *Remember,*



The melted butter in hot milk infuses this cake with beautiful subtle buttery flavour without the greasy mouthfeel inherent with butter cakes.

5. Slowly pour milk mixture back into whipped eggs over 20 seconds on Speed 1.

Scrape down sides of bowls, then mix for 10 seconds on Speed 1 – the batter should now be smooth;

6. Pour into 2 cake pans lined with parchment/baking paper.

This cake can be made in various pan sizes, bundt pans and also makes perfect cupcakes. Click here for a handy table of different sizes, bake times and cake height (including 3 layer cakes).



7. {Optional} Knock out big air bubbles by dropping the cake pans on the counter 3 times. This won't affect the cake-rising bubbles created in Step 1. But it makes large bubbles in the batter rise to the surface and burst.

If you don't do this, you end up with maybe 6 or so large bubbles on the cake surface that go brown, and more unsightly large air pockets in the crumb. The surface blemishes don't really matter if you are frosting. But if you're not frosting the cake (eg just dusting with icing sugar / powdered sugar), you may care.

8. Bake 30 minutes until golden brown and a toothpick inserted into the middle comes out clean. The cake will have a slight dome but it flattens when it cools.



evenly (my left front is hotter). But don't fret – once the cake cools and the slight dome flattens, the cracks will disappear.

9. COOL upside down for level cakes (so you have neat, straight layers in a layer cake) on a cooling rack. If you don't mind a slight dome surface / specifically want to show the beautiful golden brown surface (eg if making a cake dusted with icing sugar / powdered sugar, or a glaze), then cool it right side up; and

10. Decorate! Frost with your favourite frosting, smother with cream, fresh berries, swirl with chocolate fudge frosting or simply dust with icing sugar and serve with a dollop of yogurt or cream!

Day 4 – still super moist and fresh

The photos below are my attempt to show you how incredibly soft the cake still is four days after it's made! If it were dry like typical butter cakes that start with "cream butter and sugar until fluffy", the crumb would break when I jabbed it, and it would never spring back.



Tips for Vanilla Cake success

You'll love that this list is a lot less stern than many other cake recipes!

- **Eggs at room temperature** – these will fluff better and faster. It's easy to warm up fridge cold eggs – just leave in warm water for 5 minutes. **What's a room temperature egg?** Pick up the egg. Fridge cold? Too cold. Cool but not cold? That's ok. Very warm? *I would be worried they might be off!* (Note: fridge cold eggs will still fluff just fine, but it takes a couple of minutes longer. Just more consistent results with room temp eggs);
- **De-chill icy cold mixing bowls** – run them under warm tap water then dry before using. Not hot tap water – just warm. *Why? Eggs aerate faster and better when slightly warm. Cold bowl will lower temperature of eggs. This is a general useful baking tip – eg softened butter creamed in an icy cold bowl will make it firm up;*
- **Make sure your baking powder is still good** – if you do everything right and the batter looks like it does in my video, but your cupcakes don't rise, the culprit is probably your baking powder. Even if it's not past the expiry date, if not stored in a cool dry place, or if "someone" left the lid off for days, it can lose rising power. **To check** if your baking powder is still good, place 1/2 teaspoon in a bowl and pour over boiling water. It should immediately bubble energetically. If not, it's dead –



- **Make sure the milk and butter are hot** when you mix in the batter. I don't understand the science, all I know is that when I melted the butter in the milk ahead of starting the batter, then let it cool to lukewarm while I faffed around getting everything else ready, the cake didn't rise as well;
- **Once you start, don't stop** – once you start beating the eggs, keep going until the cake is in the oven. Do not at any point stop and take a call from your chatty Aunt Margorie! *Reason: bubbles in batter will subside if left sitting around, resulting in a dense cake;*
- **Follow steps in the order per recipe** – I've written out the steps very specifically in the most efficient order for the best result. Don't try to do things ahead like melting the butter in hot milk then leave it sitting around while you do everything else – it will either cool (cake doesn't rise as well) or it gets a skin on it (this doesn't dissolve in batter);
- **Cake pan WITHOUT loose base is best** – the batter is quite thin so it can leak a bit if using springform pan or loose base sandwich pans. Not much, but a bit. Not the end of the world – you can prevent this by greasing the base extra well and "plugging" the gap with butter; and
- **Recipe can be halved** for one single layer cake, baked in one pan. However if you do make a full batch, do not try to bake all batter in one pan or it won't rise as well. *Only exception is bundt pan – the hole in the middle helps with faster heat distribution.*

Different cake pan sizes and bake times

[Click here](#) for a handy table of different cake pan sizes, bake times and cake height. This Vanilla cake will work with the following cake pan sizes:

- **2 x 20cm / 8" cake pan** – my base recipe (I like the cake height, slightly tall), 30 minutes
- **3 x 20cm / 8" cake pan** – 21 minutes (if all one shelf). Otherwise, put 2 on middle shelf and 1 pan on shelf underneath. Bake top 2 pans for 21



- **2 x 23 cm / 9" cake pans** – 27 minutes
- **2 x 15.25cm / 6" cake pans** – 25 – 27 minutes, only make **half a batch**
- **Halve the recipe** for a single round cake, 20 – 23cm / 8 – 9"
- **12 cup tube pan or bundt pan** (grease & dust with flour) – bake 1 hour, but note cake is not quite as fluffy as pictured and described. Still soft, but it's slightly more dense (still delicious and thoroughly enjoyable, just different to intended)
- **23 x 33 cm / 13 x 9" rectangle pan** – 30 minutes (large single layer sheet cake, excellent for large groups)
- **CUPCAKES!** 24 perfectly domed, golden cupcakes – or halve the recipe to make 12. [Here's the Vanilla Cupcakes recipe.](#)





Ideas for frosting and decorating Vanilla Cake

Here are a few ideas for finishing this Vanilla Cake.

- 1 **Vanilla buttercream** (pictured in this post) – the white on white(ish) looks pretty and of course, driving home the vanilla flavour. Classic buttercream is loved for its rich, buttery, sweet flavour and creamy texture;
- 2 **Chocolate Mirror Glaze** – for the ultimate professional touch! You will need to use the Vanilla Buttercream suggested above to create the supported frosting, and follow all directions in the Mirror Glaze recipe concerning flat and even surface etc.
- 3 **My Secret Less-Sweet Fluffy Vanilla Frosting** – 100% silky smooth, fluffier and way less sweet than buttercream, this magical frosting pipes like a dream! Looks just like Vanilla Buttercream;
- 4 **Sprinkles** for an easy cheerful, birthday appropriate decorating option;
- 5 **Fresh flowers** for an elegant option. *Tip: Wrap the ends with a tiny bit of foil as a precaution before sticking it in the frosting or cream;*
- 6 **Chocolate Buttercream** for a classic Birthday Cake or pastel-coloured buttercream like this **Easter Cake**;
- 7 **Rich Chocolate Fudge** – frost it with **Chocolate Fudge Frosting** made with melted chocolate. Double the frosting so you have enough for the inside, top and sides. *Bonus: No electric beater required for this one!*
- 8 **Jam and cream** for Victoria Sponge (photo above, halfway down) – spread the upside-down base with strawberry jam, top with lightly sweetened vanilla whipped cream. Place top sponge on then dust with icing sugar / powdered sugar. Note: this cake is a fluffier (and I dare say, better!) version of traditional Victoria sponge cakes which are actually very dense;
- 9 **Strawberry Shortcake** – essentially, the **Classic Japanese Shortcake** (on my mother's Japanese recipes website) but instead of using a Japanese sponge cake, using this Vanilla Cake instead;



halve the recipe); and

- 11 **PLAIN** – do not underestimate the power of this cake. It's so moist with such a lovely vanilla and buttery flavour, it is sensational eaten plain. Though if serving to company, I do think it's nice to at least finish it with a dusting of icing sugar / powdered sugar, and perhaps add a dollop of cream on the side and a fresh strawberry (or two)!



Clockwise from top left: Vanilla Cake frosted with vanilla buttercream, my Secret [Less-Sweet Fluffy Vanilla Frosting](#) topped with fresh flowers, [Chocolate Buttercream](#) and [Lemon Glaze](#).

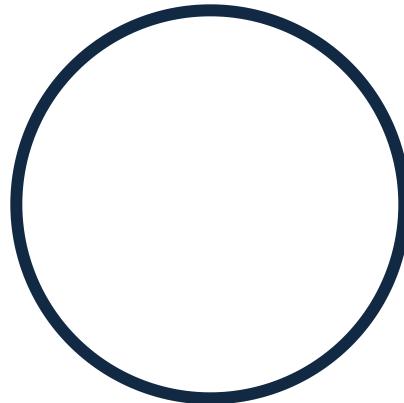


pants off your family and friends.

And now it's all over to you — tell me what you think! — **Nagi x**

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My best Vanilla Cake - stays moist 4 days!

Author: Nagi

Prep: 20 mins

Cook: 30 mins **Cooling:** 2 hrs

Cakes

Western



4.98 from 369 votes

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Recipe video above. Your classic vanilla butter cake but with Japanese techniques applied for the most plush, soft and moist yellow cake like you've never had before. This **professional bakery** style cake **stays fresh and moist for 4 days** — that's unheard of!

This is THE Vanilla Cake recipe for all occasions — from layer cakes to birthday cakes, Victoria Sponge to strawberry shortcake ... the possibilities are endless.....

Frosting - classic vanilla buttercream provided, [see here](#) for my secret Less-Sweet Fluffy Frosting.

Different pan sizes - Note 9. **Cupcakes** - see [Vanilla Cupcakes](#) recipe. **Metric/weights** - click button above ingredients. **Sweetness** - Note 11. **Cake flour** - no need, better with plain flour.

Guarantee success - read top 5 points in Notes below. **For chocolate cake** - see [this recipe](#).

Ingredients

[Cups](#) [Metric](#)

- 2 cups plain / all purpose flour (*cake flour OK too, Note 1*)
- 2 1/2 teaspoons baking powder (*NOT baking soda, Note 2*)
- 1/4 tsp salt
- 4 large eggs (*50 - 55g / 2 oz each, at room temp (Note 3)*)
- 1 1/2 cups caster / superfine sugar (*granulated/regular ok too, Note 2*)
- 115g / 1/2 cup unsalted butter , *cut into 1.5cm / 1/2" cubes (or so)*
- 1 cup milk , *full fat (Note 5)*
- 3 tsp vanilla extract , *the best you can afford (Note 6)*
- 3 tsp vegetable or canola oil (*Note 7*)

VANILLA BUTTERCREAM

- 225g / 2 sticks unsalted butter , *softened*
- 500g / 1 lb soft icing sugar / powdered sugar , *SIFTED*
- 3 tsp vanilla extract
- 2 - 4 tbsp milk , *to adjust thickness*

Instructions

PREPARATION:

- 1 Preheat oven to 180°C/350°F (160°C fan) for 20 minutes before starting the batter (Note 8). Place shelf in the middle of the oven.



COMBINE DRY INGREDIENTS

- 1 Whisk flour, baking powder and salt in a large bowl. Set aside.

BEAT EGGS UNTIL AERATED:

- 1 Beat eggs for 30 seconds on speed 6 of a Stand Mixer fitted with a whisk attachment, or hand beater.
- 2 With the beater still going, pour the sugar in over 45 seconds.
- 3 Then beat for 7 minutes on speed 8, or until tripled in volume and white.

FINISH CAKE BATTER:

- 1 **Heat Milk-Butter:** While egg is beating, place butter and milk in a heatproof jug and microwave 2 minutes on high to melt butter (or use stove). Do not let milk bubble and boil (foam ok). Don't do this ahead and let the milk cool (this affects rise).
- 2 **Gently add flour:** When the egg is whipped, scatter 1/3 flour across surface, then beat on Speed 1 for 5 seconds. Add half remaining flour, then mix on Speed 1 for 5 sec. Add remaining flour, then mix on Speed 1 for 5 - 10 sec until the flour is just mixed in. Once you can't see flour, stop straight away.
- 3 **Lighten hot milk with some Egg Batter:** Pour hot milk, vanilla and oil into the now empty flour bowl. Add about 1 1/2 cups (2 ladles or so) of the Egg Batter into the Milk-Butter (don't need to be 100% accurate with amount). Use a whisk to mix until smooth - you can be vigorous here. Will look foamy.
- 4 **Slowly add milk:** Turn beater back on Speed 1 then pour the Milk mixture into the Egg Batter over 15 seconds, then turn beater off.
- 5 **Scrape and final mix:** Scrape down sides and base of bowl. Beat on Speed 1 for 10 seconds - batter should now be smooth and pourable.

BAKE:

- 1 Pour batter into pans.
- 2 **Knock out bubbles:** Bang each cake pan on the counter 3 times to knock out big bubbles (Note 10 for why)
- 3 **Bake 30 minutes** or until golden and toothpick inserted into centre comes out clean.

COOL & FROST:

- 1 Remove from oven. Cool in cake pans for 15 minutes, then gently turn out onto cooling racks. If using as layer cakes, cool upside down - slight dome will flatten perfectly. Level cake = neat layers.
- 2 Frost with frosting of choice, or cream and fresh berries or jam. See list of ideas in post!



- / powdered sugar in 3 lots, beating slowly to avoid a powder storm, then once mostly incorporated, beat on high for a full 3 minutes until fluffy.
- 2 Add vanilla and milk, then beat for a further 30 seconds. Use milk to make it lovely and soft but still holds its form (eg for piping). Use immediately. (If you make ahead, refrigerate then beat to re-fluff).

Recipe Notes:

To ensure success:

- 1 Read recipe from start to finish before starting;
- 2 Make sure your baking powder is not past its expiry (Note 3);
- 3 Fresh eggs make the cake rise properly (old eggs don't aerate as well);
- 4 Work in order of steps per recipe;
- 5 Don't incorporate add-ins like funfetti or blueberry (they sink); and
- 6 Once you start, keep going until it's in the oven. Do not at any point leave batter sitting around - bubbles will subside!

Stand Mixer speeds are for a Kitchen Aid which has 10 speed settings. Hand beater works for same times and speeds (though not as powerful, I have found that the ability to move around bowl makes it just as effective).

RECIPE NOTES

1. Cake flour works just fine with this recipe, but butter and vanilla flavour, and crumb is ever so slightly better using plain / all purpose flour. Also, cake flour makes the cake surface sweaty and sticky the next day.

2. Caster / superfine sugar are finer grains than regular / granulated sugar so it dissolves when whipped with the eggs. Granulated / regular sugar sometimes doesn't fully dissolve which doesn't affect the cake rise or texture but can leave some very brown sugar specks on the surface / sides. Not a big deal - just visual if serving undecorated.

3. Eggs - important to be at room temp as they fluff better when whipped which is key to the fluffy texture of this cake. Also, fresher eggs aerate better - better rise. Old eggs don't fluff as well.

Quick way to warm up fridge cold eggs - place in a large bowl, cover with warm tap water (just warm, not hot), leave for 5 minutes. Wipe dry (to avoid residual water dripping into bowl), then use per recipe.

Large eggs - 50 - 55g / 2 oz per egg this is the industry standard of egg sizes sold as "large eggs" in Australia and the US. If your eggs are significantly larger or smaller in size, just weigh



4. Baking powder - dead baking powder is a common problem with cake fails, even if not past the expiry date. To ensure yours is good, even if not past expiry, place 1/2 tsp in a bowl and add 1/4 cup boiling water. If it bubbles, it's good. If not, it's dead - chuck it!

Baking soda (bi-carb) won't make the cake rise quite as well. If you have no choice, then use 3/4 teaspoons of baking soda.

5. Milk - if you sub with lower fat milk then the texture of the crumb becomes a little less tender. Do not substitute with non-dairy milk, such as soy or almond milk.

6. Vanilla come in all sorts of qualities. I use Vanilla Extract. Better quality (more expensive) = better flavour, but I think vanilla bean paste is wasted in cakes.

7. Oil - just 3 teaspoons makes a noticeable difference to the tenderness of the crumb AND keeps the crumb moist for days.

8. Oven preheating - 30 minutes preheat is recommended to ensure no loss of heat when the oven door is opened. Never use the rapid heat function on your oven for baking, no matter how fancy your oven is!

9. Cake pans - the batter is quite thin so to ensure no leakage, best not to use a cake pan with a loose base or a springform pan. If that's all you've got, then use butter to firmly fill the gap (this should be enough - I had no leakage when I did this) and for extra insurance, try to cut the paper for the base slightly larger so it goes slightly up the wall.

Cake pan sizes - [click here](#) for a useful table of different cake pan sizes, cake height and bake times.

- 2 x 20cm / 8" cake pans- per base recipe above, bake 30 minutes
- 3 x 20cm / 8" cake pans - 21 minutes at temp per recipe. If they don't all fit, put 2 on the middle shelf and one on shelf below. Take out top 2 at 21 minutes, then move bottom one up and bake for further 2 minutes.
- 2 x 23 cm / 9" cake pans - 27 minutes
- 3 x 23 cm / 9" cake pans - 20 minutes
- 2 x 15cm / 6" cake pans - **halve the recipe**, I haven't made this size yet but expect will be 25 - 27 min bake time.
- 12 cup tube pan or bundt pan (grease & dust with flour) - bake 1 hour, but note cake will not be as fluffy as pictured and described
- 23 x 33 cm / 13 x 9" rectangle cake - 30 minutes
- **Cupcakes** - refer to [Vanilla Cupcakes recipe](#)
- **Chocolate cake** - different batter recipe works better, see [this recipe](#)



10. Knock out big bubbles - banging cake pans on counter will knock out big air bubbles in the batter that causes unsightly bubble brown spots on the surface and irregular holes in the crumb. It does not burst the tiny bubbles that make the cake rise - they are too small to bang out!

11. Sweetness note - sweeter than Asian cakes, less sweet than typical Western butter cakes.
Please do not reduce sugar - 1 1/2 cups is minimum required to make the eggs foamy enough to rise.

12. Different measures in different countries - tablespoon and cup sizes differ slightly from country to country. In most recipes, the difference is not enough to affect the outcome of the recipe, but for baking recipes, you do need to be careful.

This cake recipe has been specifically tested using both US and Australian cups (the two countries with the greatest size variance) and the cakes were exactly the same. So you can have confidence that this recipe can be used no matter which country you are in - only exception is Japan (cup sizes are considerably smaller (200ml) so please use weights provided).

For absolutely certainty, opt to use the weights provided (click Metric toggle button above ingredients). Professional kitchens only use weights.

13. Storage - if not frosting immediately once cooled, cover surface with baking paper (so it doesn't stick to cling wrap) then wrap in cling wrap immediately then place in an airtight container. Do not leave it sitting around for hours once cooled, cakes go stale quite quickly. Leave out rather than in fridge, unless it's super hot where you live. Keeps in freezer for 3 months.

Frosted or wrapped unfrosted cake keeps perfectly for 4 days (as in, practically like freshly made). Still good on Day 5-7 but a bit less moist. Keeps better if frosted because it seals the moisture in. If frosted with buttercream, it can stay out on counter and is better stored this way unless it's hot where you are (in which case refrigerate but take out of fridge a good hour before serving. Nobody likes cold buttercream frosting or cake!) Avoid pre slicing - the area most prone to drying cake out is the cut sides.

14. Nutrition per slice, assuming 10 servings. Cake only.

NUTRITION INFORMATION:	Calories: 339cal (17%)
	Carbohydrates: 51g (17%) Protein: 6g (12%)
Fat: 13g (20%) Saturated Fat: 7g (44%) Cholesterol: 91mg (30%) Sodium: 97mg (4%)	
Potassium: 190mg (5%) Fiber: 1g (4%) Sugar: 31g (34%) Vitamin A: 434IU (9%)	
Calcium: 90mg (9%) Iron: 2mg (11%)	

Keywords: Cheesecake recipe, sponge cake, vanilla cake



Life Of Dozer

Dozer on the job (and doing it a little too well, as you will see. 😂)

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1,740 COMMENTS

Lilia**AUGUST 23, 2021 AT 11:44 PM**

Hi Nagi, will it be possible to substitute the melted butter with oil for this recipe?
Thanks x

REPLY**Nagi****AUGUST 24, 2021 AT 4:49 PM**

No sorry Lilia as it will change the texture – N x

REPLY**D C****AUGUST 23, 2021 AT 8:06 AM**

This is a really good cake. To be honest I wasn't expecting it to turn out as well as it did. I used 9 in cake pans and frosted with a chocolate cream cheese frosting. The cake is moist and delicious! The only thing I'll do differently next time is use 8 in pans so my layer cake will have some height. All in all a great recipe!

REPLY



★★★★★

I'm not sure if I left a comment or not. But I baked this cake a couple of weeks ago. Didn't have AP flour so I used cake flour. Best and easiest vanilla cake recipe I've tried yet. My family told me to dump other recipes and just do this one. I didn't need to level it either which is a big plus. Thank you for this amazing recipe

REPLY

charissa

AUGUST 23, 2021 AT 1:17 AM

★★★★★

wonderful cake tasted delicious

REPLY

Chloe

AUGUST 21, 2021 AT 11:16 PM

Hi, Nagi, I was wondering what are the cake's freezing instructions? Thanks.

REPLY

Nagi

AUGUST 23, 2021 AT 7:39 PM

Hi Chloe, you can freeze this one, just let cool completely, wrap tightly in cling film and freeze. To thaw, just remove from the freezer and thaw at room temp.
Nx

REPLY

Olukemi O

AUGUST 21, 2021 AT 1:08 AM

Thank you, thank you, thank youuuuuuu!

Great recipe, ridiculously easy to follow and get right. I accidentally missed adding the oil, used the measuring cup I envision in my head and it's STILL the best cake I ever made.

REPLY



Hi, I'd like to use this recipe to make a mango cake. I know you said not to add anything extra but I was thinking of adding in some blended mangoes or something like that to the batter to give it a super mango flavour. Do you think that would ruin it? I want to try and make a cake cake and not a cheesecake. I'm really excited to try it!

REPLY

Monica

AUGUST 20, 2021 AT 6:09 PM

I am about to try this recipe and only have 1 9" spring form tin. It's a deep one. Would it be okay if I baked all the mixture and then cut it?

REPLY

Shivaun Beck

AUGUST 20, 2021 AT 4:23 PM

I love this recipe. I searched for a long time for the perfect vanilla and this was perfect on the 1st try. Please can you help with amount of batter & baking time using this recipe for 3 x 7inch

REPLY

Steve

AUGUST 20, 2021 AT 12:20 AM

★★★★★

I want to love this recipe- it tastes gorgeous, perfectly sweet and lovely texture.. but after two attempts I still must be doing something wrong.
It comes out of the oven looking good, then pulls away from the side of the tin and sinks as it cools.

Please could you suggest why this is likely to be?

REPLY

unknown

AUGUST 19, 2021 AT 9:17 AM

★★★★★

amazing cake! ive had so many troubles with other cakes but this was perfection!
Along with the butter cream. Although I messed up and used granulated sugar it still

**sandy hanson****AUGUST 19, 2021 AT 8:43 AM**

This recipe makes me really want to try it but I need gluten free. Any ideas?
By the way your brisket recipe is fantastic
regards Sandy

REPLY**Nagi****AUGUST 19, 2021 AT 8:05 PM**

Sorry Sandy, this one won't work with gluten free flour – it will affect the texture. N x

REPLY**Shilpa Seshadri****AUGUST 18, 2021 AT 8:19 PM**

I want to try this cake for my daughters upcoming birthday. Can I add funfetti to the Batter?

REPLY**Nagi****AUGUST 19, 2021 AT 8:15 PM**

I mention this in the notes Shilpa 😊 N x

REPLY**Christina Zaki****AUGUST 18, 2021 AT 2:57 PM**

Awesome cake first cake I make and it won't be the last thanks for the amazing cake recipe

REPLY**Nagi****AUGUST 18, 2021 AT 7:36 PM**



Rita Harjala

AUGUST 18, 2021 AT 7:51 AM

Can I use heavy whipped cream in place of the milk...more like the taste of a whipped cream cake?

REPLY

Nagi

AUGUST 18, 2021 AT 7:52 PM

No sorry, it's too heavy and will make the cake dense. Nx

REPLY

Rita Harjala

AUGUST 19, 2021 AT 3:47 AM

Thank you so much. Love ALL your recipes.

REPLY

Cole

AUGUST 18, 2021 AT 2:17 AM

★★★★★

Best cake!

REPLY

Taryn Gater

AUGUST 17, 2021 AT 2:21 PM

Hi! I am hoping to make this cake in a Dolly Varden tin – do you know how long it might take to bake?

REPLY

Nagi

AUGUST 18, 2021 AT 8:09 PM

I'm really not sure Taryn, it wold depend on the size. Nx

REPLY



★★★★★

I made this cake yesterday for my daughters 20th Birthday, all I can say is this cake is perfection!!

REPLY

Carolina

AUGUST 19, 2021 AT 11:38 AM

I cant find the temperature for the oven. Help! 😊

REPLY

Sophia

AUGUST 20, 2021 AT 10:48 AM

Hi Carolina, think it's at the top of the recipe, but if you can't find it its 180 degrees celcius

REPLY

Beth McB

AUGUST 17, 2021 AT 9:58 AM

★★★★★

I have an announcement: this is the greatest cake in the history of cakes! Everyone throw out all your other vanilla cake recipes and make this! I'm an obsessive hobby baker and I've always been disappointed with vanilla cakes from scratch. Even after complicated small amounts of a million ingredients leaving a bunch of annoying leftover amounts (a half cup of buttermilk AND a tiny bit of sour cream, AND yogurt??? Get out!!) they always come out too dry, or if not dry, bland, or if not bland, muted from too much butter.

This cake is PERFECT. I've already made it several times and it works for everything! Add amaretto and make almond cake. Lemon zest! Makes a great base for Boston cream pie. Everything! Fun fact: if you have small pans, a half batch is just as easy as a full batch and makes two perfect six inch cake layers!!! So you can test more filling and frosting combos without going too overboard. Tiny cake revolution!!

REPLY



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