



Vanilla Cake Pan Cake

Whether you're after a yummy vanilla cake or simply in need of a quick and easy dessert, this vanilla version of the classic cake pan cake won't disappoint. Its moist, fork-tender texture and rich vanilla flavor are sure to make this a favorite for any occasion.



PREP

10 mins

BAKE

30 to 35
mins

TOTAL

1 hr

YIELD

one 8" square
cake or 9"
round cake

Ingredients

Cake

- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 cup + 2 tablespoons (198g) water
- 1/2 cup (99g) vegetable oil
- 3/4 cup (149g) granulated sugar
- 4 1/2 teaspoons (21g) cider vinegar or white vinegar
- 1 tablespoon (14g) King Arthur Pure Vanilla Extract
- 1/2 teaspoon almond extract

Frosting

- 4 tablespoons (57g) butter, regular or vegan, at room temperature
- 2 1/2 cups (283g) confectioners' sugar, sifted if lumpy
- 1/8 teaspoon salt
- 1/2 teaspoon King Arthur Pure Vanilla Extract
- about 2 tablespoons (28g) water

Instructions

- ① Preheat the oven to 350°F. Lightly grease an 8" square or 9" round pan that's at least 2" deep.
- ② **To make the cake:** In a medium-sized bowl, whisk together the flour, salt, baking soda, and baking powder. Set aside.
- ③ In a separate bowl or large measuring cup, whisk together the water, vegetable oil, sugar, vinegar, vanilla, and almond extract.
- ④ Add the wet ingredients to the dry and stir to combine. It's OK for a few small lumps to remain.
- ⑤ Pour the batter into the prepared pan.
- ⑥ Bake the cake for 30 to 35 minutes, until the top feels set, the edges are beginning to pull away from the sides of the pan, and a toothpick inserted into the center comes out clean.
- ⑦ Remove the cake from the oven and either serve the cake warm from the oven or allow it to cool completely in the pan before frosting.
- ⑧ **To make the frosting:** Beat together the butter, confectioners' sugar, and salt until no large pieces of butter remain.
- ⑨ Add the vanilla and 1 tablespoon of the water, beating to incorporate. Add enough additional water, a teaspoon at a time, to make a spreadable frosting.
- ⑩ Leaving the cake right in the pan, if desired, use a spatula or flat knife to apply the frosting.
- ⑪ **Storage information:** Store the cake, well wrapped, at room temperature for several days. Freeze for longer storage.

Tips from our Bakers



Looking for a gluten-free version of this recipe? Find it here:

Gluten-Free Vanilla Cake Pan Cake.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253