

suzanne™ Desserts

## VANILLA CAKE



1/2 cup unsalted butter, at room temperature  
1 cup All Natural SomerSweet® Baking Blend  
1 1/2 cups cake flour, sifted  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
2 large eggs  
1/2 cup cream  
1 teaspoon vanilla extract

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*1- 9 inch cake pan sprayed with baking spray*

*Preheat oven to 350 degrees.*

*Using a mixer, cream butter and All Natural SomerSweet® together until light and fluffy, about 3 minutes. Add the eggs, one at a time, making sure the first is well incorporated before adding the next.*

*In a separate bowl sift together all the dry ingredients.*

*Combine the cream and vanilla. Add 1/3 of the cream to the butter mixture, then 1/3 of the dry ingredients. Continue alternating the wet and dry ingredients, blending until incorporated and smooth.*

*Pour into the prepared cake pan.*

*Bake for 30 minutes or until a toothpick inserted in the center of each cake comes out clean.*

*Let cool in the pan for 10 minutes. Remove from pan and cool on rack for at least 1 hour before frosting.*