

# Vanilla Cake

*Swick*

Makes 3 cups | Active Time: 25 minutes | Total Time: 1 hour

## Chef's Notes

### Baking Suggestions:

This recipe makes 3 cups of batter. This is enough for one 8- x 1 1/2"-inch high layered cake, which can be cut into 2 thinner layers to make a torte. Alternatively, the cake can be made into one 9- x 1-inch high layer. This batter can also be used to make delicious vanilla cupcakes.

Bake an 8-inch cake in an 8- x 3-inch round pan: 40 to 45 minutes

Bake 9-inch cake in a 9- x 2-inch or a 9- x 3-inch round: 30-35 minutes

If you will be preparing a torte, chill before torting/slicing into 2 thinner layers

Scale for different size cakes and double for a 2 layer cake.

### Options:

- Add seeds from 1 vanilla bean to batter.
- Add 2/3 cup toasted, finely shredded coconut, chopped nuts, chocolate chips, or other add-ins of choice.

## Step 1: Preparing & Baking the Cake

- 1 2/3 cup all-purpose flour
- 7/8 cup organic cane sugar, lightly ground
- 1 tsp baking powder
- 1 tsp baking soda
- 3/4 tsp fine sea salt
- 6 tbsp neutral oil
- 1 cup + 2 tbsp non-dairy milk
- 2 tbsp pure vanilla extract
- 1 1/2 tsp apple cider vinegar

Depending on the type/size of cake you will be making — a single layer cake, a torte with a two layers or cupcakes — the size of the pan will differ. See the notes below for more information on sizing and cooking times.

Position a rack in the middle of the oven and preheat the oven to 350°F (175°C). Oil the sides and bottom of the cake pan and line the bottom with a parchment circle or cut the parchment paper to fit. Do not oil the paper.

In a medium bowl, whisk, measure and sift together the dry ingredients.

Place the oil in a medium mixing bowl. Add the milk, vanilla and vinegar and whisk until very well combined.

Pour the wet ingredients into the dry ingredients and whisk until the batter is smooth. Pour the batter into the prepared pan. The batter should be pourable. Rotate the pan to level the batter and tap it lightly on the counter to get rid of some of the air bubbles.

Transfer to the preheated oven and bake for about 25 minutes or until the top of has set, the sides have started to pull away from the pan and a tester or wooden toothpick inserted into the center comes out clean or with a few moist crumbs attached.

Remove from the oven and place the pan on a wire cooling rack to cool for 10 minutes. Run a thin spatula around the sides of the cake to release the sides from the pan. Invert the cake onto the wire rack, remove the pan and carefully peel off the parchment paper. Invert the cake again so that the top is facing up on the rack. Cool completely.

When the cake is completely cool, slide a cardboard circle or a flat plate underneath it. Cover the cake tightly with plastic wrap and refrigerate until cold before glazing or frosting.

This cake can be wrapped airtight in a double layer of plastic wrap and frozen for up to 2 months. When defrosting, be sure to defrost unwrapped.

To torte the cake: Refrigerate or freeze the layer. Use a serrated knife to carefully slice across the cake horizontally until you have two separate, but equal layers. Lift off the top layer using a cake board. Fill and frost as desired.