Classic Vanilla Cake

Enjoy this classic cake with rich vanilla flavor.

Yield: One 9" x 13" cake or two 8" layers or 14 cupcakes

Ingredients

- 1 bag Pamela's Classic Vanilla Cake Mix
- 3 eggs, large
- 1/2 cup oil
- 2/3 cup water
- Optional: 1/4 tsp almond flavoring
- For a lighter, fluffier texture, use 4 large eggs.

Directions

Preheat oven to 325°.

Whisk eggs, oil, water, and almond flavoring (if using) until well incorporated. Add dry mix and beat by hand or on medium/low for 2 minutes. Batter thickens slightly and becomes lighter in color. Pour batter into lightly greased baking pan. If desired, dust pans with rice flour to keep from sticking.

Use pans and bake times listed below. Cake is baked when it springs back with a light touch or toothpick comes out almost clean. Do not over-bake, as it will cause dryness.

two 8" rounds—24 to 30 min. (approx. 1 ½ " tall layers)

two 9" rounds—18 to 24 min. (approx. 1" tall layers)

one 9" square—30 to 35 min. (approx. 2" tall layer)

one 9 x 13" pan—28 to 38 min. (approx. 1 ¼" high sheet cake)

14 to 18 cupcakes (fill ⅔ full)—18 to 22 minutes (regular size)

When cool, frost with Pamela's Vanilla Frosting Mix or Dark Chocolate Frosting Mix, whipped cream, powdered sugar, cover with berries, or use nothing at all. Keep unfrosted cake in plastic wrap to keep moist.

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