



Pamela's Favorite Vanilla Cake

A lighter, fluffier version of the Classic Vanilla Cake.

Ingredients

- 1 bag [Pamela's Vanilla Cake Mix](#)
- ½ cup oil
- 4 eggs, large
- ⅔ cup milk or water
- ¼ tsp almond flavoring (Optional)

Directions

Preheat oven to 325°. Beat eggs until thick. Add oil, milk, and flavoring and mix well. Add Cake Mix and beat on medium/low for 2 minutes. Batter thickens slightly and becomes lighter in color.

Lightly spray, butter or oil all pans, including cupcake papers. If desired, dust pans with rice flour. Cake is baked when springs back to light touch, or toothpick comes out almost clean. Do not over bake.

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—30 to 40 min. (approx. 1" high sheet cake)

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

To make four layers, as shown in the photo, chill regular layers well and carefully cut in half. Frost in between each layer.

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