

## Soft Vanilla Cake



### Ingredients:

- 190 g all-purpose flour
- 1.5 teaspoons baking powder
- 1/4 teaspoon salt
- 115 g unsalted butter, softened
- 150 g sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 120 ml whole milk

### Instructions

- Preheat the oven to 180°C.
- Grease a cake pan and line it with baking paper.
- In a bowl, mix flour, baking powder, and salt.
- In another bowl, mix butter and sugar until light.
- Add the eggs one by one, then add vanilla.
- Add the flour mixture little by little with the milk.
- Mix until smooth (do not overmix).
- Pour the batter into the pan and smooth the top.
- Bake for 40–45 minutes.
- Check with a toothpick (it should come out clean).
- Let it cool for 10 minutes, then take it out to cool completely.





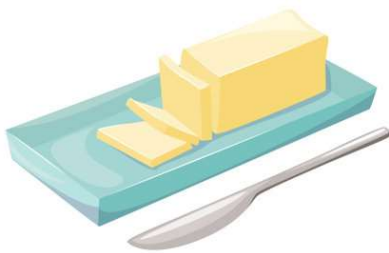
**flour**



**baking powder**



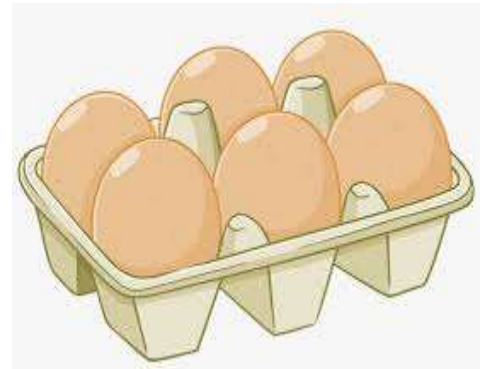
**salt**



**Softened unsalted  
butter**



**sugar**



**eggs**



**vanilla**



**milk**



