

Simple Layer Cake with Vanilla Frosting

Cake

- 1 stick unsalted butter, softened
- 1 1/2 cups granulated sugar
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3 large eggs, room temperature
- 1 cup milk
- 1 teaspoon vanilla

Frosting

- 1 cup vegetable shortening
- 1 teaspoon clear vanilla
- 1 package (16 oz) confectioners' sugar
- 3+ tablespoons milk

Instructions

Cake: Preheat oven to 350 F. Coat cake pans with vegetable shortening and flour. Whisk together flour, baking powder, and salt. Beat together butter and sugar with a mixer on medium speed until combined, 1 to 2 minutes. Add eggs one at a time, scraping down the sides of the bowl as necessary. Reduce speed to low and gradually add flour mixture, beating until combined. Add milk and vanilla and beat until combined. Divide batter between pans. Bake until golden, about 35 minutes.

Frosting: Beat shortening and vanilla in mixer on medium until creamy. Slowly add confectioners' sugar on low until well blended. Add milk as needed until light and fluffy.

[Cake Recipe: Martha Stewart Living](#)