



Hi friends and foodies, and welcome to Taylor Thyme Season 2!

Some notes before we get started:

- For this recipe we used a stand mixer with the paddle attachment but mixing by hand will work just fine.
- You will need piping bags and your choice of decorating tips for the frosting. Get creative and try a fun design!
- Baking is a fun adventure for all ages, but kids should always have adult supervision when in the kitchen.
- All ingredients should be used at room temperature.

You will need the following ingredients:

Vanilla Cake

- 1 1/3 cup sugar
- 1/2 cup butter, softened
- 1 tbsp vanilla extract
- 2 1/4 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup whole milk
- 2 large eggs

Vanilla Buttercream

- 1 cup unsalted butter
- 1 tbsp vanilla
- 4.5 cups of powdered sugar



Steps for Cake Batter:

- Preheat oven to 350 degrees and line baking tin with paper liners.
- Add butter to mixing bowl and whip on medium speed until soft peaks form.
- Add sugar, vanilla extract, and mix until combined.
- Slowly add eggs while mixing on low speed. Use a rubber spatula to scrape the sides of the bowl as needed.
- In a separate mixing bowl combine flour, salt, baking powder and whisk together until combined.
- Add flour mixture and milk to the batter by mixing in approximately 1 cup of flour and $\frac{1}{3}$ of the milk at a time, alternating as you go to ensure the batter remains smooth. Use a rubber spatula to scrape the sides of the bowl as needed.
- Bake for 30 minutes. (Pro tip: check if your cake is done by inserting a toothpick into the center of a cake. If it comes out clean, they're done!)
- Let cool before decorating.

Steps for Buttercream:

- Add butter mixing bowl and whip on medium speed until soft peaks form.
- Add powdered sugar slowly to mixture while mixing on medium-low speed until smooth.
- Add vanilla extract and mix until combined.
- Decorate as desired.