

Fluffy Moist Homemade Vanilla Cake

Fluffy Moist Homemade Vanilla Cake is what dessert dreams are made of — soft, buttery layers with a tender crumb and the kind of rich vanilla aroma that fills your kitchen with warmth. This cake is the ultimate crowd-pleaser, a timeless favorite that proves simplicity can be luxurious. Every bite melts in your mouth, thanks to the perfect balance of butter, oil, and buttermilk.

The Magic Behind the Moistness

What Makes This Cake Stand Out

Most vanilla cakes are either light and dry or rich and dense. This one manages to be both fluffy and moist — the sweet spot every baker wants. The secret lies in its combination of ingredients: butter for flavor, oil for tenderness, and sour cream for creaminess. It's a foolproof blend that keeps the cake fresh for days.

The Appeal of Simplicity

There's beauty in mastering a simple recipe. With the right method, you can create a cake so good that people will think it came from a professional bakery. Much like [Homemade Carrot Cake with Cream Cheese Frosting](#), this vanilla cake proves that homemade can be both comforting and elegant.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 5 minutes](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

Fluffy Moist Homemade Vanilla Cake is perfectly soft, buttery, and rich in vanilla flavor. With buttermilk, sour cream, and oil, this cake stays incredibly moist and tender for days.

Ingredients

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Scale

- ☐ 3 cups all-purpose flour
- ☐ 1 tablespoon baking powder
- ☐ 1/2 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 1 cup unsalted butter, softened
- ☐ 2 cups granulated sugar
- ☐ 4 large eggs, room temperature
- ☐ 1 tablespoon pure vanilla extract
- ☐ 1 vanilla bean, seeds scraped (optional)
- ☐ 1 cup buttermilk, room temperature
- ☐ 1/4 cup vegetable oil
- ☐ 1/4 cup sour cream

Vanilla Buttercream:

- ☐ 1 1/2 cups unsalted butter, softened
 - ☐ 5–6 cups powdered sugar
 - ☐ 1/4 cup heavy cream
 - ☐ 2 teaspoons pure vanilla extract
 - ☐ Pinch of salt
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Grease and line cake pans with parchment paper.
2. In a large bowl, whisk together flour, baking powder, baking soda, and salt.
3. In a stand mixer, beat butter and sugar for 3–4 minutes until pale and fluffy.
4. Add eggs one at a time, mixing well after each. Blend in vanilla extract and vanilla bean seeds.
5. In a measuring cup, combine buttermilk and oil.
6. Alternate adding the dry ingredients and buttermilk mixture to the butter base, starting and ending with flour.
7. Fold in sour cream until smooth and silky.
8. Divide batter evenly between pans and bake 30–35 minutes, or until a toothpick comes out clean.
9. Cool in pans for 10 minutes, then remove and cool completely before frosting.
10. For the frosting, beat butter until creamy. Add powdered sugar gradually, then vanilla, cream, and salt. Whip until light and fluffy.
11. Frost cooled cakes and serve at room temperature.

Notes

Always use room-temperature ingredients for best results. Avoid overmixing once the flour is added. Store covered in the refrigerator for up to 5 days, or freeze unfrosted layers for up to 2 months.

- Prep Time: 30 minutes
- Cook Time: 35 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 430
- **Sugar:** 34g
- **Sodium:** 250mg
- **Fat:** 25g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 12g
- **Trans Fat:** 0g

- **Carbohydrates:** 47g
- **Fiber:** 1g
- **Protein:** 5g
- **Cholesterol:** 80mg

Did you make this recipe?

Share a photo and tag us—we can't wait to see what you've made!

Gathering the Right Ingredients

Building the Foundation

The foundation of this recipe is all-purpose flour, sifted for lightness. Fresh baking powder and a hint of baking soda ensure a perfect rise. Salt enhances flavor, while butter and sugar create that iconic soft crumb. Eggs provide structure and richness — make sure they're at room temperature for the best texture.

Bringing Flavor to Life

Vanilla is the heart of this cake. Use pure vanilla extract and, if possible, real vanilla bean seeds for depth and aroma. Buttermilk, vegetable oil, and sour cream work together to lock in moisture, giving you that soft, melt-in-your-mouth texture that defines this recipe.

Making the Batter

Step 1: Prep for Success

Preheat your oven to 350°F (175°C). Grease and line your pans — two 8-inch rounds, two 9-inch rounds, or one 9×13-inch pan all work beautifully. Room-temperature ingredients are key here; they blend more evenly, giving a smooth batter and a uniform bake.

Step 2: Creaming the Base

In a stand mixer, beat butter and sugar together for at least 3 minutes, until pale and fluffy. This step is crucial for that tender crumb. Add eggs one by one, mixing after each addition, then blend in vanilla extract and the seeds from one vanilla bean if you have it.

Perfect Mixing Technique

Step 3: Alternate for Balance

In a medium bowl, whisk flour, baking powder, baking soda, and salt. In a measuring cup, combine buttermilk and oil. Alternate adding the flour mixture and the buttermilk mixture into the butter base, starting and ending with flour. Mix gently after each addition to avoid overmixing — the key to a light texture.

Step 4: Add the Secret Ingredient

Fold in sour cream using a spatula until the batter becomes smooth and velvety. This small step guarantees extra moisture and adds richness without heaviness. The batter should be thick, creamy, and ready to bake into the perfect vanilla sponge.

Baking and Cooling

Step 5: Time to Bake

Pour the batter evenly into the prepared pans and smooth the tops. Bake for 30–35 minutes for 8-inch pans or 25–30 minutes for 9-inch pans. The cake is done when a toothpick inserted in the center comes out with just a few moist crumbs.

Step 6: Cool Like a Pro

Cool the cakes in their pans for exactly 10 minutes, then turn out onto a wire rack to cool completely. This waiting period prevents breakage and keeps the crumb intact. Patience pays off — frosting a warm cake leads to melted, runny buttercream.

Making the Vanilla Buttercream

Step 7: Whip It Good

Beat softened butter for at least 3 minutes until fluffy and pale. Add half the powdered sugar and mix on low until incorporated. Pour in vanilla extract and heavy cream, then add the remaining sugar. Whip until smooth, creamy, and light enough to spread easily.

Step 8: Adjusting Consistency

If the frosting feels thick, add a splash of cream. If it's too soft, chill for 10 minutes. A pinch of salt brings out the vanilla's sweetness. The end result should be silky, cloud-like frosting that complements the cake's moist crumb perfectly.

Assembling and Decorating

Step 9: Layer Like a Pro

Level the cake layers with a serrated knife. Place one layer on your serving plate and spread a generous amount of buttercream on top. Add the second layer and apply a thin crumb coat to trap loose crumbs. Chill for 15–20 minutes before spreading the final layer of frosting.

Step 10: Keep It Simple or Dress It Up

This cake looks stunning with a smooth finish, but you can also add rustic swirls using an offset spatula. Top with fresh berries, edible flowers, or a dusting of powdered sugar for a minimalist yet elegant look.

Serving and Storage

Step 11: Serve with Love

Serve the cake at room temperature to let the flavors bloom. Each slice offers buttery softness, rich vanilla flavor, and that unmistakable homemade warmth. It's perfect for birthdays, brunches, or a quiet cup of afternoon tea.

Step 12: Store Smartly

Keep covered at room temperature for up to two days or refrigerated for up to five. The cake stays soft even after chilling, thanks to the moisture-locking ingredients. Freeze unfrosted layers for up to two months for easy prep ahead of time.

Common Baking Pitfalls

Don't Rush the Mixing

Creaming butter and sugar thoroughly adds essential air pockets. Skipping or shortening this step leads to a dense crumb.

Avoid Cold Ingredients

Room temperature butter, eggs, and milk ensure an even batter. Cold ingredients can cause curdling and uneven texture.

FAQ

What makes this vanilla cake so fluffy and moist?

The balance of fats and dairy. Butter provides flavor, oil prevents dryness, and sour cream and buttermilk add moisture and softness. Together, they create a cake that's light, rich, and tender.

Can I make this into cupcakes?

Yes! The batter works perfectly for cupcakes. Bake at 350°F for 18–20 minutes until lightly golden. You'll get about 24 cupcakes with the same irresistible texture.

How can I change up the flavor?

You can add almond extract for a hint of nuttiness or fold in lemon zest for brightness. This base recipe is flexible — the perfect blank canvas for creative bakers.

Conclusion

Fluffy Moist Homemade Vanilla Cake is the definition of perfection. Light, tender, and bursting with vanilla flavor, it's everything a homemade dessert should be — elegant, easy, and unforgettable. Once you've baked this cake, it will quickly become your signature recipe for every celebration.