

Fluffy Vanilla Cake from Scratch

Fluffy Vanilla Cake from Scratch is the kind of dessert that turns ordinary days into something worth celebrating. With its light crumb, delicate sweetness, and subtle vanilla aroma, this cake stands out as a classic that never goes out of style. Whether you are baking it for a birthday, holiday, or simple family gathering, it brings comfort and joy in every slice. What makes this recipe special is how approachable it is: the ingredients are straightforward, the method is easy to follow, and the results rival any bakery-quality cake.

Unlike dense cakes that rely on heavy frostings, this version delivers a tender texture that feels airy yet satisfying. Butter and sugar are creamed until fluffy, eggs add richness and structure, and alternating dry and wet ingredients keeps the crumb soft without overmixing. Finished with whipped cream frosting, it offers a refreshing alternative to heavier toppings.

This cake's versatility is one of its greatest strengths; it can be served plain with powdered sugar, layered with fruit, or dressed up with frosting for festive occasions. Much like [Best Vanilla Cake from Scratch](#), it's a recipe you'll come back to repeatedly. Each bite proves why vanilla cake has remained a timeless favorite across generations and cultures.

The Charm of Vanilla Cake

A Timeless Dessert

Vanilla cake has long been a symbol of simplicity and elegance in baking. Its appeal comes from its subtle flavor that serves as a blank canvas for countless variations. Unlike cakes that rely on chocolate or fruit for drama, vanilla delivers a refined sweetness that is universally loved. From weddings to casual tea times, it adapts to any setting without losing its charm.

Why This Cake Stands Out

The beauty of this recipe lies in its balance of lightness and flavor. Using butter for richness, sugar for structure, and milk for tenderness, the result is a cake that is moist without being heavy. Whipped cream frosting enhances its airy quality, making it ideal for those who prefer desserts that don't overwhelm the palate. It's a cake that tastes as good as it looks, every single time.

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- Author: [Aaron recipes](#)
- Total Time: [50 minutes](#)
- Yield: [9 servings 1x](#)

- Diet: **Vegetarian**

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Description

Fluffy Vanilla Cake from Scratch is moist, tender, and light, topped with fresh whipped cream. A timeless recipe perfect for birthdays, holidays, or everyday desserts.

Ingredients

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For the Cake:

- ☐ 1 1/2 cups all-purpose flour
- ☐ 1 1/2 teaspoons baking powder
- ☐ 1/2 teaspoon salt
- ☐ 1/2 cup unsalted butter, softened
- ☐ 1 cup granulated sugar
- ☐ 2 large eggs, room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 1/2 cup whole milk, room temperature

For the Whipped Cream:

- ☐ 1 1/2 cups heavy cream, very cold
 - ☐ 1/4 cup powdered sugar
 - ☐ 1/2 teaspoon vanilla extract
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Grease and flour an 8×8-inch square pan or 9-inch round pan.
2. Whisk together flour, baking powder, and salt. Set aside.
3. Cream butter and sugar with an electric mixer until light and fluffy, about 3–5 minutes.
4. Add eggs one at a time, mixing well, then stir in vanilla extract.
5. Alternate adding dry mixture and milk, starting and ending with flour. Mix until just combined.
6. Pour batter into prepared pan and bake 25–30 minutes, until golden and a toothpick comes out clean.
7. Cool in pan 10–15 minutes, then transfer to wire rack to cool completely.
8. Make frosting: Beat cold heavy cream with powdered sugar and vanilla until stiff peaks form.
9. Spread whipped cream over cooled cake before slicing and serving.

Notes

Use room-temperature ingredients for smooth blending.

Avoid overmixing to keep the cake tender.

Check for doneness early to prevent dryness.

Top with berries, caramel, or sprinkles for variations.

- Prep Time: 20 minutes
- Cook Time: 30 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 290
- **Sugar:** 20g
- **Sodium:** 170mg
- **Fat:** 16g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 5g
- **Trans Fat:** 0g
- **Carbohydrates:** 34g
- **Fiber:** 0g
- **Protein:** 4g

- **Cholesterol:** 85mg

Did you make this recipe?

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

Ingredients and Their Role

Dry Ingredients

All-purpose flour provides structure, while baking powder ensures the cake rises evenly with a soft crumb. Salt is essential to balance sweetness and bring out the delicate vanilla flavor. Together, these dry ingredients create a foundation that is light yet strong enough to hold toppings.

Wet Ingredients

Butter contributes richness and moisture, especially when softened and creamed with sugar. Eggs add stability and help bind the batter, while vanilla extract delivers the star flavor. Whole milk rounds out the mixture, keeping it tender and enhancing the cake's moist texture. Each ingredient plays a precise role in achieving the fluffy yet stable result this recipe promises.

Mixing the Batter

Creaming Butter and Sugar

Creaming butter and sugar is a vital step for creating a fluffy cake. Beating them together incorporates air, which expands in the oven to lift the batter. This step should not be rushed; mixing for at least 3–5 minutes ensures the texture is light and pale before moving on.

Adding Eggs and Flour

Eggs should be added one at a time, fully blending before the next addition. Then, alternate adding the dry mixture and milk, starting and ending with flour. This prevents curdling and ensures the batter stays smooth. Avoid overmixing once the flour is incorporated, as it can make the cake tough rather than fluffy.

Baking and Cooling

Baking the Cake

Pour the finished batter into a prepared 8×8-inch square pan or 9-inch round pan. Bake at 350°F for 25–30 minutes, checking with a toothpick for doneness. The cake should be golden on top and spring back lightly when touched. Even baking depends on proper oven temperature and using a well-greased, evenly filled pan.

Cooling Before Frosting

Cooling the cake properly is essential. Let it rest in the pan for 10–15 minutes, then transfer to a wire rack. A completely cooled cake is easier to frost and won't cause whipped cream topping to melt or slide off. This step ensures clean presentation and keeps the texture intact.

Whipped Cream Frosting

Making Whipped Cream

The frosting for this cake is simple yet luxurious. Cold heavy cream is whipped with powdered sugar and vanilla extract until stiff peaks form. Using cold cream is key, as it whips faster and holds structure longer. Powdered sugar stabilizes the cream while adding gentle sweetness.

Applying Frosting

Spread the whipped cream generously over the cooled cake. The contrast of airy frosting and fluffy crumb creates a perfect balance. For special occasions, you can pipe decorative swirls or garnish with fresh fruit. Unlike heavy frostings, this whipped cream topping keeps the dessert light and refreshing.

Serving and Pairing Ideas

Everyday Indulgence

This cake is ideal for casual moments when you crave something sweet yet uncomplicated. Serve with coffee or tea for a comforting treat. Add a dusting of powdered sugar for a rustic finish, or enjoy it plain to savor its pure vanilla flavor.

Special Celebrations

For birthdays or parties, this cake can be dressed up with sprinkles, layered with jam, or paired with ice cream. Its adaptable flavor profile makes it suitable for everything from intimate dinners to weddings. The light whipped cream topping pairs especially well with fruit compotes, caramel drizzles, or chocolate shavings, turning it into a showpiece.

Troubleshooting and Tips

Common Mistakes to Avoid

Overmixing is one of the biggest pitfalls, leading to dense cake. Use room-temperature ingredients to ensure smooth blending and avoid separation. Overbaking is another common issue; check the cake early to prevent it from drying out.

Secrets for Perfect Results

Weighing ingredients ensures precision and consistency. Always use pure vanilla extract rather than imitation for authentic flavor. For added moisture, brush cooled layers with simple syrup before frosting. If you want to create layers, double the recipe and bake in two round pans, adjusting bake time slightly. With these tips, you'll achieve professional-quality results in your home.

kitchen.

FAQ

Can I make this cake ahead of time?

Yes. Bake the cake a day ahead, wrap tightly, and frost just before serving for freshness.

Can I use other frostings?

Absolutely. Buttercream, cream cheese frosting, or chocolate ganache all pair wonderfully with vanilla cake.

How do I keep the cake moist?

Avoid overbaking and store in an airtight container. Frosting also helps lock in freshness.

Can I freeze this cake?

Yes. Freeze unfrosted cake for up to two months, then thaw and frost before serving.

Can I double the recipe for layers?

Yes. Use two round pans for a layer cake, baking slightly less time per pan.

Fluffy Vanilla Cake from Scratch proves that simplicity in baking often delivers the most rewarding results. With its moist crumb, delicate vanilla flavor, and light whipped cream frosting, it strikes the perfect balance between indulgence and refreshment. The recipe is easy enough for beginners but elegant enough to serve at weddings or formal dinners. Its versatility makes it suitable for daily enjoyment or major celebrations.

By following careful steps, creaming butter and sugar, alternating wet and dry ingredients, and cooling before frosting, you ensure success every time. It's the kind of recipe that becomes a household staple, baked repeatedly because it never disappoints. Much like other timeless classics, it connects generations through shared enjoyment and warm flavors.

Once you master this cake, you'll discover endless ways to adapt and enhance it, from layering with fruit to experimenting with different frostings. At its heart, though, Fluffy Vanilla Cake from Scratch will always be about the joy of simplicity, proving that sometimes, less really is more.