

How to Make the Best Vanilla Bundt Cake

Introduction

How to Make the Best Vanilla Bundt Cake starts with simple ingredients, careful technique, and a touch of patience. This recipe creates a soft, buttery cake with a moist crumb and rich vanilla aroma that fills your kitchen as it bakes. It's the kind of dessert that feels both classic and comforting—a cake that looks beautiful right out of the pan and tastes even better with every slice. If you've tried the [Famous Lemon Pound Cake](#), this vanilla version brings the same level of perfection with a smooth, buttery flavor and delicate golden crust.

The Art of a Perfect Bundt Cake

Why a Bundt Cake Stands Out

Bundt cakes are known for their elegant shape and soft texture. Unlike layer cakes, they don't need frosting or decoration to make an impression. The pan itself creates beautiful ridges and curves, giving the cake a bakery-quality presentation with minimal effort.

What Makes This the “Best”

This cake's success comes from balance—creaming butter and sugar for a light crumb, baking at a lower temperature for even color, and using just the right amount of milk for moisture. Each step ensures a tender, flavorful cake that stays fresh for days.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 35 minutes](#)
- Yield: [12 servings 1x](#)

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Description

This Vanilla Bundt Cake is buttery, soft, and full of rich vanilla flavor. Perfectly baked for gatherings or everyday desserts with a tender crumb and golden crust.

Ingredients

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Scale

- ☐ 2½ cups (320g) all-purpose flour
 - ☐ 1 teaspoon baking powder
 - ☐ ½ teaspoon salt
 - ☐ 1 cup (227g) unsalted butter, softened
 - ☐ 2½ cups (500g) granulated sugar
 - ☐ 5 large eggs, room temperature
 - ☐ 1 tablespoon pure vanilla extract
 - ☐ 1 cup (240ml) whole milk, room temperature
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 325°F (165°C).
2. Grease and flour a 10-inch Bundt pan.
3. Sift flour, baking powder, and salt in a bowl.
4. Cream butter and sugar for 3–5 minutes until fluffy.
5. Add eggs one at a time, mixing well after each addition.
6. Add vanilla extract and mix until combined.
7. Alternate adding dry ingredients and milk, beginning and ending with flour. Mix until just combined.
8. Pour batter into prepared pan and smooth the top.
9. Bake 70–80 minutes or until a toothpick inserted in the center comes out clean.
10. Cool in the pan for 10–15 minutes, then invert onto a rack to cool completely.

Notes

Use room-temperature ingredients for a consistent batter.

Do not overmix once flour is added.

Store covered at room temperature for 4 days or freeze for up to 2 months.

- Prep Time: 20 minutes
- Cook Time: 1 hour 15 minutes
- Category: Cake, Dessert
- Method: Baking
- Cuisine: American, Homemade

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 150 kcal
- **Sugar:** 2 g
- **Sodium:** 185 mg
- **Fat:** 4 g
- **Saturated Fat:** 2 g
- **Unsaturated Fat:** 2 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 22 g
- **Fiber:** 1 g
- **Protein:** 6 g
- **Cholesterol:** 82 mg

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Key Ingredients and Their Roles

Butter, Sugar, and Eggs

Softened butter and sugar form the base of this cake. Creaming them until fluffy adds air, giving the cake structure without heaviness. Eggs bind the ingredients and create a velvety texture that feels luxurious with every bite.

Flour, Milk, and Vanilla

All-purpose flour provides the structure, while milk keeps the crumb moist. Pure vanilla extract infuses warmth and aroma throughout, transforming simple ingredients into something truly special. Use whole milk for richness and a natural golden hue.

Step-by-Step Baking Process

Mixing the Batter

1. Preheat oven to 325°F (165°C).
2. Grease and flour a 10-inch Bundt pan thoroughly.
3. In a medium bowl, sift together flour, baking powder, and salt.
4. In a large bowl, beat butter and sugar for 3–5 minutes until pale and fluffy.
5. Add eggs one at a time, mixing well after each.
6. Add vanilla extract and mix to combine.
7. Alternate adding the dry ingredients and milk, starting and ending with the flour.
8. Mix on low speed until just combined to avoid overmixing.

Baking and Cooling

Pour the batter evenly into the Bundt pan, then tap gently to remove air bubbles. Bake for 70–80 minutes or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10–15 minutes before turning it onto a wire rack. Cool completely before slicing or glazing.

Essential Baking Tips

Always Cream Thoroughly

Creaming butter and sugar for at least 5 minutes incorporates air and ensures a light, smooth crumb. Skipping this step can result in a dense cake.

Keep Ingredients Room Temperature

Room-temperature butter, milk, and eggs blend smoothly for a uniform batter. Cold ingredients can cause curdling or uneven texture.

Serving and Flavor Variations

Simple Serving Ideas

Serve your vanilla Bundt cake with a light dusting of powdered sugar for a classic presentation. Add a dollop of whipped cream or a drizzle of glaze for an elegant touch. It pairs beautifully with coffee, tea, or a scoop of vanilla ice cream.

Creative Variations

Add a tablespoon of lemon zest for a citrusy brightness, or substitute half the milk with sour cream for a slightly tangier flavor. A vanilla bean paste instead of extract can enhance the aroma even more.

Storage and Freezing

How to Store

Keep your cake in an airtight container at room temperature for up to four days. Its buttery base naturally keeps it moist without refrigeration. For longer storage, refrigerate for up to a week, but let it come to room temperature before serving.

Freezing Instructions

To freeze, wrap individual slices in plastic wrap and foil, then store in a freezer bag for up to two months. Thaw overnight in the refrigerator or a few hours on the counter. It will taste freshly baked even after freezing.

Baking and Presentation Tips

Choosing the Right Pan

Use a high-quality nonstick Bundt pan for best results. Grease it generously, especially in the grooves, to ensure your cake releases cleanly and keeps its shape.

Finishing Touches

Once cooled, drizzle the cake with a simple glaze made from powdered sugar and milk, or serve it with fresh berries. For a festive touch, sprinkle it with powdered sugar before serving.

FAQs

Why did my cake come out dense?

Most often, it's because the butter and sugar weren't creamed long enough or the batter was overmixed after adding flour. Mix just until the ingredients are combined for a tender texture.

Can I use cake flour instead of all-purpose flour?

Yes, cake flour will produce a slightly softer and lighter crumb. If substituting, use $2\frac{3}{4}$ cups of cake flour instead of all-purpose.

How can I tell when it's done?

Insert a toothpick into the center—if it comes out clean or with only a few crumbs, it's ready. The cake should also pull slightly away from the edges of the pan.

Can I glaze the cake while it's warm?

It's best to wait until the cake has cooled completely. A warm cake will cause the glaze to melt and soak in, rather than coat beautifully on top.

Conclusion

The **Best Vanilla Bundt Cake** is a timeless dessert that captures everything home baking should be—simple, elegant, and utterly delicious. Its buttery crumb, golden crust, and rich vanilla flavor make it perfect for any occasion. Whether you serve it plain, glazed, or paired with fresh fruit, this cake never fails to impress. Once you learn how to make it right, it'll become your signature dessert—a cake that's beautiful, delicious, and unforgettable every single time.

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