



Buttery Vanilla Cake

SERVES 9

INGREDIENTS

- 1/3 cup (85 g) butter, at room temperature
- 1 cup (205 g) granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/3 cups (195g) all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2/3 cup (150g) milk
- Chocolate-Cream Cheese Frosting (optional, below)

INSTRUCTIONS

1. Preheat the oven to 350F. Grease an 8-in. square baking dish well with baking spray).
2. Beat the butter and sugar together, by hand or using an electric mixer on medium, until well-combined. Beat in the egg and vanilla until well-combined. Add the flour, baking powder and salt, and stir gently until just combined, then add the milk and stir well. Scrape into the prepared pan.
3. Bake 25 to 30 min or until golden and a cake tester inserted into the centre comes out clean. Let cool in the pan set on a rack for 10 min, then flip out onto a rack and cool completely before frosting.

Chocolate Cream Cheese Frosting: Beat 125g (half a pkg) cream cheese, at room temperature, with ¼ cup (60g) butter, at room temperature, together until smooth and fluffy (by hand or in a mixer). Add 2 cups (360g) icing sugar all at once and stir until combined. Stir in ½ teaspoon vanilla. Scrape in 2 squares (60g) semi-sweet chocolate, melted and cooled, and beat until fluffy, scraping the sides down as needed. Spread over the cooled cake.