

Wedding Cake

A simple and delightful wedding cake recipe perfect for celebrating special moments. This easy-to-make cake serves 4 and features a light vanilla flavor with a creamy frosting.


45 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 tsp baking powder
- 1/4 tsp salt
- 1/2 cup milk
- 1/4 cup unsalted butter, melted
- 1 large egg
- 1 tsp vanilla extract
- 1/2 cup heavy cream
- 2 tbsp powdered sugar
- 1/2 tsp vanilla extract (for frosting)

Steps

- 1 Preheat oven to 350°F (175°C). Grease and flour an 8-inch round cake pan.
- 2 In a bowl, combine flour, sugar, baking powder, and salt.
- 3 In another bowl, mix milk, melted butter, egg, and vanilla extract.
- 4 Pour wet ingredients into dry ingredients and stir until just combined.
- 5 Pour batter into prepared pan and bake for 25–30 minutes or until a toothpick comes out clean.
- 6 Let cake cool completely.
- 7 To make frosting, whip heavy cream with powdered sugar and vanilla extract until stiff peaks form.
- 8 Spread frosting evenly over the cooled cake before serving.