

Easiest Bakery Style Vanilla Cake

Cake Ingredients

- Wilton Easy Layers Cake Pan Set
- Your Favorite Vanilla Box Cake
- Milk equaled to the amount of water the box calls for
- Melted Butter equaled to the amount of oil the box calls for (double the amount optionally)
- Eggs that box calls for plus one extra
- 1 tsp Vanilla Extract

Buttercream Icing Ingredients

- 3 cups Powdered Sugar
- 2 Sticks (equaling 1 cup) of Softened Butter
- 1 tsp Vanilla Extract
- 2 Tablespoons of Heavy Cream (plus more if needed)

Extras

- Sprinkles
- Food Coloring
- Ziploc Bag

1. Preheat Oven according to box. Add cake mix into bowl add milk, melted butter, eggs, and vanilla. Mix until smooth.
2. If using Wilton cake pans, I like to add flour or non-stick spray in pan. Add a spoonful or two of batter to pans. Bake for about 15 minutes.
 - a. *This batter will make about 6-7 layers, which is pretty tall cake. I like to take the batter and either make 2 cakes or make one and the rest cupcakes.*
3. If you are not, follow pan directions cake box.
4. Once finished baking, let cool for about ten minutes in pan then put on a cooling rack. I like to put it upside down on cooling rack because it will start to flatten the top.
5. While cake is cooking and cooling, start making the icing. Add 3 cups of powdered sugar and softened butter in bowl. Beat until well mixed then add cream and vanilla. Mix until smooth.
6. Once cake is cooled, icing and layer cake. Evenly spreading it until as smooth as possible.

To Decorate

- Leave as is.
 - I added gold sprinkles giving the cake a nice delicate look.
 - Water Color it with food coloring
1. Pick a few or one food colors.
 2. In small bowls add a spoonful of icing plus food coloring. Mix until color is even.
 3. Take butter knife and put colored dots all over the sides of the cake. Then take the butter knife and smear colors. Wipe off excess icing of on bowl and save for later. Keep smearing icing until you like it. Add more color dots if needed.
 4. If this is for a birthday, take the excess icing and put in Ziploc or piping bag. Put a big number of the age on top of cake.
 5. Enjoy your easy bakery style cake!