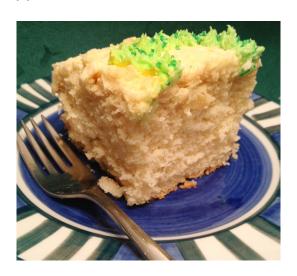# A JOCK'S GUIDE

Easy Vanilla Cake or Cupcakes
*Jock Tried and Approved! *

Ingredients:

1 cup white sugar
½ cup unsalted butter (room temperature)
2 eggs
2 ½ tsp. vanilla extract
1 ½ cups all purpose flour
1 and ¾ teaspoons of baking powder
½ cup milk

Directions:

1. Preheat oven to 350 degrees F (175 degrees C) and grease and flour a 9x9 inch pan or line muffin tin with paper liners.
2. In a medium bowl, cream the butter and sugar. Beat the eggs in, one at a time. Then stir in the vanilla.
3. In a separate bowl, combine flour and baking powder.
4. Add dry ingredients to the creams mixture and add in the milk gradually, while stirring, until batter is smooth.
5. Pour batter into the pan if you're making a cake, or if making cupcakes, fill the liners 2/3 of the way.
6. Bake for 30 – 40 minutes for a cake, and 20 – 25 minutes for cupcakes.
7. The cake is done when it springs back when touched!

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