



Baker's Special

SUGAR

Superfine (castor) sugar dissolves quickly and completely, making it perfect for cake, cookies, meringues, drinks, and more. Measure as you would with regular granulated sugar.

Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Golden Vanilla Cake

- 2 cups (397g) King Arthur Baker's Special Sugar
- 3 1/4 cups (390g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 12 tablespoons (170g) softened butter
- 1 1/2 cups (340g) milk, at room temperature
- 1 tablespoon vanilla extract
- 4 large eggs, at room temperature

Preheat oven to 350°F. Lightly grease pan(s): one 9" x 13" pan, two 9" round pans, three 8" round pans, or 24 muffin cups.

Whisk together sugar, flour, baking powder, and salt. Add butter and beat at low speed until mixture looks sandy. Add milk and vanilla. Mix at low speed 30 seconds, then increase to medium and beat 30 seconds. Scrape bottom and sides of bowl.

With mixer at low speed, add 1 egg. Increase speed to medium and beat 30 seconds. Repeat with second egg. Continue adding eggs, scraping after each addition. After last egg, scrape bowl once more, then beat at medium-high speed 30 more seconds. Pour batter into pan(s).

Bake 35 to 40 minutes for 9" x 13" pan; 30 to 35 minutes for 9" layers; 24 to 27 minutes for 8" layers, or 23 to 25 minutes for cupcakes. Cake is done when golden brown and just beginning to pull away from edge of pan. A toothpick inserted in center will come out clean.

Cool in pan(s) 10 minutes, before turning out onto rack to cool completely.

Yield: one 9" x 13" cake, 24 cupcakes, two 9" round layers, or three 8" round layers.

Nutrition Facts

170 servings per container

Serving size 2 tsp (8g)

Amount per serving

Calories **30**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 8g **3%**

Dietary Fiber 0g **0%**

Total Sugars 8g

Includes 8g Added Sugars **16%**

Protein 0g

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

INGREDIENTS: CANE SUGAR.

King Arthur Baking Company, Inc.
Norwich, Vermont 05055
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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