

Vanilla Sponge Cake

Easy to make soft vanilla sponge cake

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INGREDIENTS

(makes 4 layers for a 15cm cake)

- 100g (about ½ cup) soft butter
- 200g (1 cup) sugar
- 3 eggs
- 210g (1 ¾ cup) flour
- 1 tsp baking powder
- ½ tsp baking soda
- 150ml (5/8 cup) kefir/buttermilk/milk
- 1 tsp vanilla paste/extract



DIRECTIONS

1. To make the cake layers, beat the soft butter with the sugar in a standing mixer for 5 minutes (or with a hand mixer about 7 minutes) or until pale and fluffy. Add eggs one at a time and beat for about half a minute in between additions.
2. Sift flour, baking powder and baking soda in a separate bowl. Add vanilla to kefir.
3. Add dry ingredients to the butter and sugar mix in three additions alternating with kefir. End with dry ingredients.
4. Divide the batter into four buttered 15cm (about 6 inch) cake tins. You can also use just one big 15cm (about 6 inch) cake tin, but then you need to increase the baking time. It should most likely take about 1 hour to bake the cake in this case, but make sure to check with a toothpick before removing the cake from the oven. Bake the cake layers in 175°C (347°F) in the middle shelf of the oven for about 20-30 minutes. Remove from the oven, allow to cool for about 10 minutes before removing the cake layers from the cake tins and then cooling completely on a cooling rack. Allow to cool completely before proceeding with constructing the cake. I would suggest to cool the cake layers, wrap them in some cling film and chill in the fridge over night before using. This will allow the sponge to absorb more flavour and also make it a little hard (for the time it is cold) which makes it easier to stack and decorate.

TIP. You can also use this same amount of batter for a 20cm (about 8 inch) cake tin. However, this will mean you will have 3 layers rather than 4. If you double the batter you will get a 23cm (9 inch) round sponge and if you triple the batter a 30cm (12 inch) round sponge.