

Coreen Murphy

Vanilla, Buttercream Cake

DESSERT

From Bohemian Baby Shower

INGREDIENTS

VANILLA CAKE

- 1 package vanilla cake mix
- 1 package vanilla instant jello pudding
- 4 eggs
- 1/2 cup water
- 1/2 cup oil
- 3/4 cup sour cream
- 1 Tablespoon vanilla bean paste

BUTTERCREAM

- 3 sticks unsweetened sweet cream butter
- 4-6 cups powdered sugar
- 2 Tablespoons vanilla bean paste
- Heavy cream

INSTRUCTIONS

CAKE

1. Mix all ingredients in a mixer together except for vanilla, which will be added last. Be sure to scrape down bowl and remix before pouring into the pans.

BUTTERCREAM

1. Whip butter for 2 minutes until smooth.
2. Add powdered sugar, 1/2 cup at a time until a thick consistency. If it gets too thick and unable to beat, add a few tablespoons of heavy cream until smooth again.
3. When a desired consistency and taste is achieved, add vanilla bean paste.

Cook according to cake mix instructions. We used cake pans and layered the cake with buttercream in between.