

# CELEBRATION CAKE



## INGREDIENTS

### FOR THE CAKE

- 2 ½ cups all-purpose flour
- 2 ½ tsp baking powder
- ½ tsp salt
- 1 cup unsalted butter, softened
- 1 ¾ cups granulated sugar
- 4 eggs
- 2 tsp vanilla extract
- 1 cup milk
- ½ cup sour cream

### FOR THE FROSTING

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 2 tsp vanilla extract
- Pinch of salt
- 2–4 tbsp milk



SUGARCREEK  
**AMISH  
MYSTERIES**  
THE SERIES

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## DIRECTIONS

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### 1 PREPARE THE CAKE

- Preheat oven to 350°F.
- Grease two 9-inch round cake pans.
- In one bowl, whisk together:
  - flour
  - baking powder
  - salt
- In another bowl, cream butter and sugar until pale and fluffy.
- Beat in eggs one at a time, then add vanilla extract.
- Add dry ingredients in three additions, alternating with milk.
- Fold in sour cream until smooth and silky.

### 2 BAKE

- Divide batter evenly between prepared pans.
- Bake for 25–30 minutes, or until the center springs back when lightly touched.
- Allow cakes to cool completely before frosting.

### 3 MAKE THE FROSTING

- Beat butter until creamy.
- Gradually mix in powdered sugar.
- Add vanilla extract, salt, and enough milk to create a smooth, whipped texture.

### 4 ASSEMBLE THE CAKE

- Level cake tops if needed.
- Frost the first layer generously.
- Place the second layer on top.
- Frost the entire cake with a rustic, beautiful finish.

