Natrel®

Vanilla Cream Cake

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SERVES
16

PREPARATION TIME
30MIN.

COOKING TIME
30MIN.

COOLING TIME
30MIN.

Ingredients

Cake

1 cup Natrel Lactose Free butter, room temperature
1 ¾ cups granulated white sugar
4 eggs
2 tsp pure vanilla extract
3 cups all-purpose flour
1 tbsp. baking powder
½ tsp. sea salt
2 cups Natrel Lactose Free 10% Coffee Cream

Buttercream frosting

2 cups Natrel Lactose Free butter, room temperature
4 cups sifted icing sugar
2 tsp. pure vanilla extract
2 tsp. Natrel Lactose Free 10% Coffee Cream

Preparation

Cake

1. Preheat the oven to 350 °F. Grease and flour two 8 x 2 inch round cake pans.
2. In the bowl of a stand mixer, cream together butter and sugar on high until light and fluffy, about 2 minutes.
3. Scrape down the sides of the bowl. With the mixer on low, add the eggs one at a time and mix until incorporated. Add the vanilla extract.
4. In a medium bowl, mix the flour, baking powder and salt until combined.
5. With the mixer on low, add the flour mixture in three parts, alternating with Natrel Lactose Free cream until combined. Mix for one minute on low speed to fully incorporate.
6. Pour equal amounts of the cake batter into the greased and floured cake pans. Bake until lightly browned and a toothpick inserted into the middle comes out clean – around 25 - 30 minutes. Do not overbake.

Frosting

1. In the bowl of a stand mixer, beat butter at high speed for one minute. Scrape down the sides of the bowl.
2. With the mixer on low speed, slowly add icing sugar until combined. Add the vanilla extract and the coffee cream and beat to combine.
3. Once combined, beat the buttercream at high speed for 2-3 minutes until light and fluffy.

4. Decorate as desired. See how to create your own cow cake here.