

Your Special Kitchen

White Cake Mix Directions

3/4 Cup Butter, Softened
3 Eggs

1 Cup Milk
2 Tsp Flavoring (Optional)



1) Preheat oven to 350F. Oil and sugar desired pans.



2) Using mixer, cream butter until white, 1-2 minutes. Add eggs and beat until well combined, 1-2 minutes.



3) Add milk, cake mix, and vanilla. On low-speed, mix until blended. With mixer at high-speed, beat batter for 5 minutes, scraping the bowl with spatula occasionally.



4) Pour batter into prepared pan, and let stand 5 minutes (this allows the baking powder to develop and allows the guar gum to activate).



5) Bake cake until toothpick inserted in middle comes out clean. Check cupcakes and 8-9 inch pan after 20 minutes, and bundt pan, loaf pan, and larger pans after 35 minutes.



6) Let baked cake cool in pan for 10 minutes before inverting and cooling completely on a wire rack. Store tightly wrapped at room temperature for up to 4 days.