



Cream Cheese Cake

Description

Ingredients

For the cake:

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 eggs, room temperature
- 3/4 cup vegetable oil
- 1 cup sour cream
- 2 teaspoons vanilla extract
- 8 ounces cream cheese, softened

For the frosting:

- 4 ounces cream cheese, softened
- 4 tablespoons unsalted butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 1 tablespoon milk, or as needed for consistency

Directions

1. Preheat your oven to 350°F (175°C). Grease and flour your 9x13 inch baking pan, or simply line it with parchment paper (my personal time-saver!).
2. In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt for consistency.
3. In a separate bowl, beat the eggs, vegetable oil, sour cream, vanilla extract, and cream cheese until smooth.
4. Gradually blend the wet mixture into the dry ingredients until just combined, being careful not to over-mix.
5. Pour the batter into the prepared baking pan and smooth the top with a spatula.
6. Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
7. Allow the cake to cool completely in the pan on a wire rack before frosting.

To make the frosting:

8. In a medium bowl, beat together the softened cream cheese and butter until creamy.
9. Gradually add in the powdered sugar, then the vanilla extract, mixing until smooth. If the frosting is too thick, add milk a tablespoon at a time until you reach the desired consistency.
10. Spread the frosting evenly over the cooled cake. Slice, serve, and watch it disappear!

Variations & Tips

- â?? Feel free to add a touch of lemon zest to the batter for a zesty twist.
- â?? For an autumnal take, a teaspoon of cinnamon mixed into the frosting pairs wonderfully.
- â?? If youâ??re short on time, a store-bought frosting can work in a pinch, although homemade is always worth that extra bit of effort.
- â?? Remember that cream cheese frosting softens at room temperature, so if youâ??re not serving immediately, keep the cake refrigerated.

Category

1. Grandma Recipes

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Author

rauf

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