

- The six inch vanilla cake is perfect for a smash cake, smaller group, or any occasion. It's a smaller version of my favorite vanilla cake, moist, tender, and full of flavor. Hi, I'm Lindsay from "Life, Love and Sugar," and today, we're making a six inch vanilla cake. So to get started, we're gonna combine our dry ingredients. We have all purpose flour, baking powder, and salt. We'll go ahead and combine these, and we'll set this aside. So now we'll grab our butter, a little bit of vegetable oil. It helps keep the cake nice and moist, sugar, and vanilla extract. We'll pop this on the mixer and cream everything together for two to three minutes until it's light in color and fluffy in texture. Now we'll add our eggs one at a time. I am gonna scrape down the sides of the bowl, make sure everything is well incorporated. Now we'll add half of our dry ingredients. We'll mix that until mostly combined. All right, now we'll add our milk. Now we'll add the rest of our dry ingredients. All right. I'm gonna give this a little stir by hand, just to make sure everything's incorporated and there's not any pockets of anything trapped on the bottom. And then we can add it to our cake pans. I've got my three six-inch cake pans. They've been sprayed with a non-stick baking spray. I'm also gonna add some parchment circles in the bottom. This will help the cakes release from the pan more easily after they're done baking. And then I like to weigh my cake batter when I divide it between my pans so that I know that it's divided evenly, then I know they'll bake evenly, one won't need to bake longer than the other, and my cake layers in my cake will be even heights. Spread it evenly in the pan. All right, now we can pop 'em in a 350 degree oven for about 15 to 20 minutes. All right, so once your cakes are baked and cooled, you can make your buttercream. We're gonna start with our butter and add that to our mixer. And I'll stir this up until it's smooth and creamy. All right, so now we'll add about half of our powdered sugar. We'll stir this up until it's well combined and smooth. All right, so now I'm gonna go ahead and add the vanilla extract and a tablespoon of heavy cream. All right, now we can add the rest of our powdered sugar. All right, so this is still fairly thick, so we're gonna go ahead and add some more cream to thin it out a little bit and get it to the right consistency. So when you're looking for the right consistency for your buttercream, I personally like mine to be fairly thick. You can make yours thinner, but mine is thick enough that my spatula can stand up in the middle of it. If it was kind of leaning over slightly to the side, it would be a little thinner. And then if it falls all the way over to the side, and especially if it falls quickly, not kind of slowly, then it's definitely pretty thin. Personally, the thick, I like, because then my piped decorations don't go anywhere. My frosting, I know is gonna stay in place, but you could always add more or less cream to get it a little thinner if you prefer. The other way that I can check sometimes is what I call the fingertip test. And I'll tap the buttercream with my fingertip and see how much sticks to me. If nothing sticks, then you probably need a little bit cream, 'cause it might be a little too dry. But if a little bit sticks, then you're good to go. All right, so we're ready to build our cake. I've got my

turntable so that I can frost my cake and a cardboard cake circle. That'll allow me to build my cake on here and then move it to a serving platter or a cake stand. I'm gonna go ahead and add my first layer of cake. I will say that since this is such a small cake, it sometimes has a tendency to not be heavy enough to like, stay in place on the cake board. So I will sometimes put a little bit of buttercream on the bottom to help it stick. And then if your cakes have a little bit of a dome and you wanna make sure they're nice and flat, you can use a large serrated knife to trim that off. So I'm gonna do that. And then we're gonna add about half a cup of buttercream on top of this layer. I'm gonna go ahead and trim the domes off of the other two layers before I add them to my cake. All right, I'm gonna go ahead and add the second layer of cake on top, and then another half cup of buttercream. All right, now we will add our final layer on top. All right, and I'm just gonna smooth out the sides, a little bit. And now we can frost our cake. All right, so now that our cake is fully frosted, we can go ahead and pipe some shells around the bottom and some swirls around the top and add some sprinkles. And there you have your final six inch cake. This one is about three and a half inches in height. If you wanted it to be taller, you could increase the amount of the recipe that you make, maybe even make a double barrel. Either way, it's super cute, totally delicious, and perfect for basically any occasion. For the full recipe, head over to lifeloveandsugar.com.