Vanilla Cake

Ingredients

1 c Sugar
2 Eggs (room temperature)
1 1/4 c Flour
1 1/2 t Baking Powder
1/2 c Milk
1/4 c Unsalted Butter (melted)
2 T Vegetable Oil
1 T Vanilla Extract

Instructions

1.Preheat oven to 350°. Prepare one 8-inch round cake pan with baking spray.
2.In the bowl of a standing mixer with whisk attachment, add sugar with eggs and whip until fluffy and lighter in color.
3.Add in flour, baking powder and whip to combine, then start pouring in the milk, butter, oil, and vanilla. Scrape the sides and whip until all combined.
4.Pour batter into prepared pan. Bake for 30 minutes, then test until a toothpick comes out clean.
5.Allow cake to cool in the pan for 10 minutes, then turn out onto a cooling rack to cool completely. Frost with whatever you'd like.