



Baker's Special SUGAR



A superfine (castor), quick-dissolving sugar
that is perfect for creating fine-grained cakes.

Ideal for meringue, frosting, and
sweetening cold drinks.

© NET WT 48 OZ (3 LBS) 1.36 Kg

GOLDEN VANILLA CAKE

2 cups Baker's Special Sugar
3 1/4 cups King Arthur Unbleached
All-Purpose Flour
2 1/2 teaspoons baking powder
1 teaspoon salt

3/4 cup unsalted butter, soft
1 1/4 cups milk, at room
temperature
2 teaspoons vanilla extract
4 large eggs

Preheat oven to 350°F. Lightly grease and flour pan(s): one 9" x 13"; two 9" round; three 8" round; or 24 muffin cups.

Whisk together sugar, flour, baking powder, and salt. Add butter and beat with an electric mixer at low speed, until mixture looks sandy.

Add milk and vanilla. Mix at low speed for 30 seconds, then increase speed to medium and beat for 30 seconds. Scrape bottom and sides of bowl.

With mixer at low speed, add 1 egg. Increase speed to medium and beat for 30 seconds. Repeat this procedure with the remaining eggs, scraping after each addition. After the last egg is added, scrape bowl once more, then beat at medium-high speed for 30 seconds.

Pour into pan(s). Bake 40 minutes (9" x 13"); 27 minutes (9" layers); 24 minutes (8" layers), or 23 to 25 minutes (cupcakes). Cake is done when golden brown, and a toothpick inserted in center comes out clean.

Cool in pan(s) 10 minutes, before turning out onto a rack to cool.

Store cool and dry.

Nutrition Facts	
Serving Size 1 teaspoon (4g)	
Servings Per Container about 340	
Amount Per Serving	
Calories 15	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 4g	
Protein 0g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet.	

INGREDIENTS: CANE SUGAR.

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KING ARTHUR FLOUR
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

