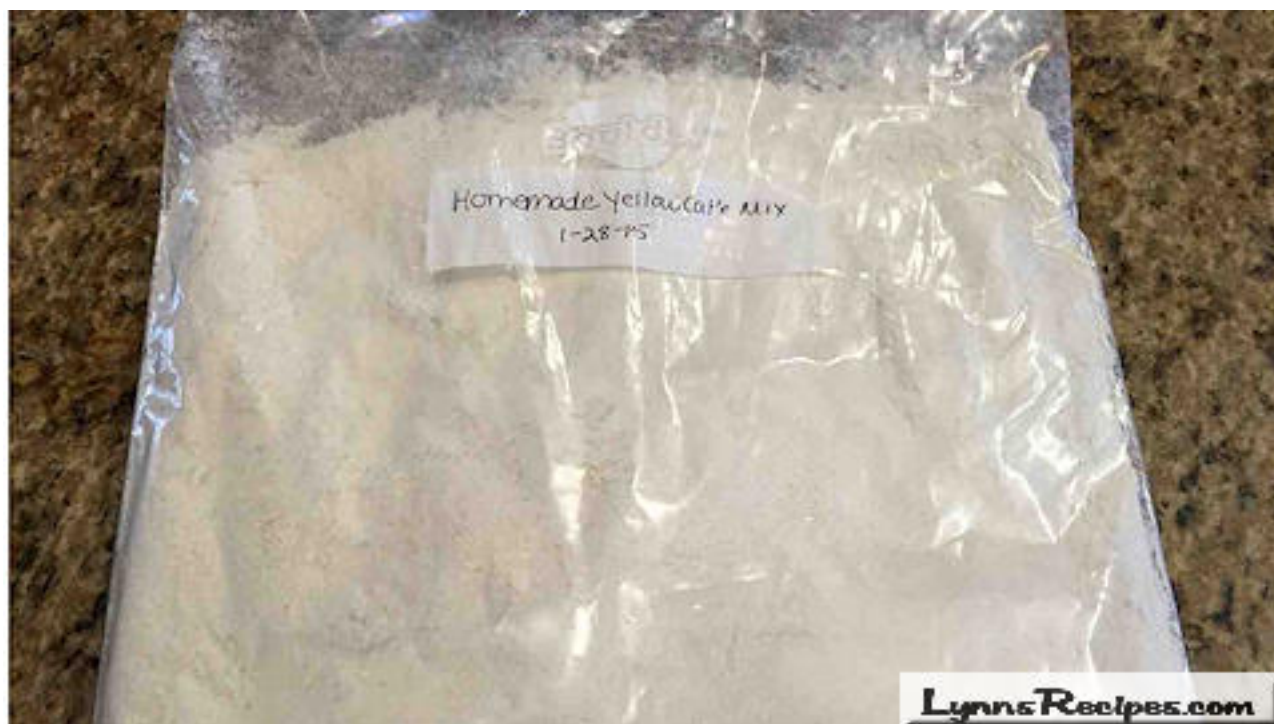


Homemade Yellow Cake Mix by Lynn's Recipes



Lynn demonstrates how to make your own Homemade Yellow Cake Mix. This can be used in place of the boxed cake mix that you find in the grocery store. Adapted from iambaker.net.

Mix Ingredients:

- 2-1/4 cups all purpose flour
- 1-1/2 cups granulated sugar
- 3-1/2 teaspoons baking powder
- 1 teaspoon salt

Measure ingredients and place in a quart size Mason jar in the order listed. Place the lid on the jar and store in your pantry until ready to use.

When ready to make cake batter:

Grease and flour baking pans or prepare muffin tins with cupcake liners or spray with cooking spray. Set aside while making batter. Preheat oven to 350°.

Cake Ingredients:

- 1-1/4 cups milk
- 1/8 cup vegetable oil
- 1 stick butter, softened
- 1 Tablespoon vanilla extract
- 3 large eggs

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Place softened butter into bowl or stand mixer bowl and mix on medium 1-2 minutes.

Place dry ingredients in bowl with butter and combine for 30 seconds.

Add milk, oil, vanilla and eggs and mix on medium-high for one minute.

Pour batter into prepared pans. Bake at 350°. For 9" pans, 20-25 minutes. For cupcakes, check around 15 minutes. Cool before frosting.

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