



# Noreen's Kitchen

## Old Fashioned Yellow Cake

### Ingredients

2 cups granulated sugar	4 large eggs
3 cups all purpose flour	2 tablespoons vanilla extract
2 teaspoons baking powder	1 tablespoon vanilla paste (optional)
2 teaspoons baking soda	1 cup vegetable oil
2 tablespoons corn or tapioca starch	1 cup milk
1 tsp. salt	1 cup sour cream

### Step by Step Instructions

Preheat oven to 350

Combine the dry ingredients into your mixer bowl

Add milk, eggs, oil and vanilla extract to bowl and mix on low speed to combine.

Pour into prepared cupcake liners.

Bake for recommended amount of time. Cake is done when it springs back when gently touched or when a toothpick inserted in the center comes out clean.

Remove from oven and allow to cool for 10 minutes before removing from the pan.

Remove cake from pans and transfer to a wire rack to cool completely before icing.

This recipe will make the following

1 full 9 x 13 or quarter sheet cake bake 30 to 35 minutes.

2- 9 inch round layers bake 20 to 25 minutes.

3- 8 inch round layers or 20 to 25 minutes.

Approximately 24 to 36 cupcakes (fill 2/3 full with batter) 15 to 18 minutes.

**Enjoy!**