



Sugar-free Vanilla Cake

[Recipe by Julia Miller & Community Cakes](#)

Ingredients

- 3 cups all-purpose flour (360 g)
 - 1 tablespoon baking powder
 - 1/2 teaspoon salt
 - 1 cup unsalted butter (2 sticks), at room temperature
- 2/3 cup + 3 tablespoons Truvia granulated sugar replacement (sometimes a bitter taste is found with Truvia; another sugar-free option is using 2 cups of Swerve granulated sugar replacement)
 - 4 eggs, at room temperature
 - 1 cup milk, at room temperature
 - 2 teaspoons vanilla extract

Directions

- Grease and flour two 8" or 9" cake pans. Preheat oven to 350 degrees F.
 - Mix together flour, baking powder and salt. Set aside.
- In large bowl, beat the butter until soft and smooth. Add the sugar replacement and beat until light and smooth. Add eggs one at a time, beating after each addition. Stop the mixer and scrape down the sides of the bowl and beaters several times.
- With the mixer on low speed, alternately add the flour mixture and milk, beginning and ending with flour. Stir in vanilla.
- Divide batter evenly between the pans. Smooth the batter level. Bake 30-35 minutes, or just until a cake tester comes out clean.
- Cool the cakes in their pans on a wire rack for 10 minutes. Invert cakes onto wire rack and lift off pans. Cool completely before frosting.
 - For 24 cupcakes, bake 16-18 minutes or until cake tester comes out clean.