Procrasti-Baking at Home with Sonam Sondhi

Easy Vanilla Cake

This easy-peasy vanilla cake requires no mixer, so it's a great recipe for people who don't usually bake.

Ingredients
Butter- or Olive Oil-flavored baking spray
2 ½ cups Flour
1 ¾ teaspoon Baking powder
½ teaspoon Baking soda
½ teaspoon Salt
½ cup Oil
1 ¾ cups Sugar
1 tablespoon Vanilla extract
½ cup Butter, at room temperature
1 ⅓ cups Milk
2 Eggs, whole
2 Eggs, whites-only

Equipment
2 cupcake pans or 3 7-inch cake pans

Directions
Preheat oven to 325 degrees.

Coat cupcake pans with baking spray.

Combine the flour, baking powder, baking soda, and salt.

In a large bowl, whisk the oil, sugar, vanilla, and butter until light and fluffy. In another bowl, whisk the eggs and egg whites until combined.

Combine the sugar and egg mixtures, and then alternate whisking in the milk and dry ingredients slowly until everything is incorporated and lump free.

Pour the batter into the cake pans, or spoon it into cupcake pans, as evenly as possible. Bake until dry and slightly brown, approximately 10-15 minutes for cupcakes and 25 minutes for a cake. Allow to cool completely.

Makes two dozen cupcakes or one three-layer cake.

Easy Dulce de Leche

This recipe uses a can of sweetened condensed milk as a quick and easy shortcut to a rich caramel frosting.

Ingredients

1 14 ounce can sweetened condensed milk

Directions

Remove the wrapper on a can of sweetened condensed milk, place in a pot, and cover with cold water. Set on a burner on medium heat and begin to cook. Check the water level continuously, adding additional water if necessary, to keep the can covered and the water from reaching a boil. Continue to cook on medium-low for a total of four hours, until milk is thick and brown.

Remove can from water bath with tongs and allow to cool for three to four hours before opening.

Makes about a cup of dulce de leche. The leftover dulce de leche will keep, refrigerated, for at least a week.