"ROUND-ABUNDT"
butter bundt cake

Ingredients

- 1 cup butter (2 sticks, room temperature)
- 1 cup sugar
- 1 tbsp oil
- 4 large eggs (room temp)
- 1 tsp vanilla
- 2 cups cake flour or all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- ½ cup milk

Instructions

1. Mix butter, sugar, and oil together until light and fluffy.
2. Use a whisk to incorporate each of the 4 eggs, one at a time.
3. Sift in the flour, baking powder, and salt, and fold into the mixture until completely combined.
4. Add in the ½ cup of milk and whisk until smooth.
5. Grease your bundt pan, using flour if needed. Spoon batter into pan and spread evenly.
6. Bake for 40 – 45 minutes at 325 degrees F. You can test by sticking a toothpick into the cake. When it comes out clean, it is finished baking.
7. Sprinkle confectioners sugar over the top if desired and enjoy!

Recipe credit: Savor Easy YouTube