



1. Preheat the oven to 350°F (175°C). In a large bowl, combine the flour, baking powder, and salt. In another bowl, whisk together the eggs, sugar, and oil. Pour the wet ingredients into the dry ingredients and mix until just combined. Pour the batter into a greased 9x13 inch pan and bake for 30-35 minutes. Let cool completely before frosting.

**TIPS**

- Use room temperature ingredients for best results.
- Don't overmix the batter; stop as soon as the ingredients are just combined.
- Let the cake cool completely before frosting to prevent the frosting from melting.

**INGREDIENTS**

1/2 cup butter, softened  
 1/2 cup sugar  
 1 egg  
 1/2 cup flour  
 1/2 cup milk

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**STEP 2.**

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