

## Moist Kentucky Butter Cake - A Southern Classic Soaked in Sweet, Buttery Goodness

Buttery richness in every bite



**OVEN**  
**350°F**

**TIME**  
**5 mins**

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**SAVE**  
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### INGREDIENTS

You'll Need

For the Butter Sauce: 1/2 cup unsalted butter 1 cup granulated sugar 1/4 cup water 1 tsp vanilla extract:

### DIRECTIONS

1. Step-by-: Step: How I Make It
2. Prep the : Oven and Pan
3. I preheat the oven to
4. 350°F (175°C)
5. grease and flour a 9x13-inch baking dish
6. . You want to make sure that cake comes out clean and easy later.
7. Mix the : Dry Ingredients
8. In a medium bowl, I whisk together the
9. baking powder
10. . Set aside.
11. Cream the : Butter and Sugar
12. In a large mixing bowl, I beat the
13. softened butter
14. together until pale and fluffy-this takes about
15. with a hand or stand mixer.
16. Add the : Eggs and Vanilla
17. eggs one at a time
18. , beating well after each one, then stir in the
19. vanilla extract
20. Combine : Wet and Dry
21. Alternating, I add the
22. dry ingredients
23. buttermilk/water
24. to the butter mixture, starting and ending with the dry. Mix just until combined. The batter will be thick and silky.
25. Bake the : Cake

