

Fudgy Brownie Butter Cake Recipe That's Worth Every Bite

Why choose between brownies and cake when you can have both? This



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Brownie Layer:

$\frac{1}{2}$ cup semi-sweet chocolate chips

$\frac{1}{2}$ cup unsalted butter

$\frac{1}{2}$ cup sugar

1 large egg

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{2}$ teaspoon vanilla extract

Pinch of salt

For the Butter Cake Layer:

$\frac{1}{2}$ cup unsalted butter, softened

$\frac{1}{2}$ cup sugar

2 large eggs

1 teaspoon vanilla extract

1 cup all-purpose flour

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ cup milk

DIRECTIONS

1. Prep the Oven & Pan: Preheat oven to 350°F (175°C).
2. Grease and line a loaf pan with parchment paper, leaving some overhang for easy removal.
3. Make the Brownie Base: In a small saucepan or microwave-safe bowl, melt chocolate chips and butter until smooth. Let cool slightly.
4. Stir in sugar, egg, vanilla, flour, and salt until just combined-do not overmix.
5. Pour the brownie batter into the prepared loaf pan and spread evenly.
6. Bake for 15 minutes, then remove from oven. Leave oven on.
7. Prepare the Butter Cake Batter: In a mixing bowl, cream together the softened butter and sugar until light and fluffy.
8. Beat in the eggs one at a time. Stir in the vanilla.
9. Whisk together flour and baking powder.
10. Add to the butter mixture, alternating with milk, mixing just until combined.
11. Layer & Bake: Gently pour the butter cake batter over the partially baked brownie base.
12. Smooth the top with a spatula.
13. Return to the oven and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
14. Cool & Slice: Let the cake cool completely in the pan.
15. Use the parchment overhang to lift it out. Slice into thick, beautiful layers and serve.

TIPS FOR SUCCESS

Let the brownie cool slightly before adding cake batter to keep layers clean.

Don't overmix either batter-this helps with moisture and texture.

Try adding chocolate chips or a swirl of peanut butter to the brownie layer for variation.

Store in the fridge for easier slicing and even fudgier texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fudgy-brownie-butter-cake-recipe-thats-worth-every-bite/>