

## Kentucky Butter Cake Cookies - A Southern Classic in Every Bite

Kentucky Butter Cake Cookies



**OVEN**  
**375°F**

**TIME**  
**5 min**

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### INGREDIENTS

1 cup (2 sticks) unsalted butter, softened  
1 $\frac{3}{4}$  cups granulated sugar  
3 large eggs  
1 teaspoon vanilla extract  
3 cups all-purpose flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 cup buttermilk  
Optional:  $\frac{1}{2}$  cup chopped pecans or walnuts

### DIRECTIONS

1. **Prep and Preheat:** Preheat your oven to 375°F (190°C).
2. **Line baking sheets with parchment paper.**
3. **Cream the Butter and Sugar:** In a large mixing bowl, cream together softened butter and granulated sugar until light and fluffy.
4. **Add the Eggs and Vanilla:** Beat in the eggs, one at a time.
5. **Stir in the vanilla extract.**
6. **Combine Dry Ingredients:** In a separate bowl, whisk together: Flour
7. **Baking powder**
8. **Baking soda**
9. **Salt**
10. **Alternate With Buttermilk:** Gradually add dry ingredients to the wet mixture, alternating with buttermilk.
11. **Begin and end with the dry mix.** Mix until just combined-don't overmix.
12. **Add Nuts (Optional):** If using, fold in chopped nuts gently.
13. **Shape and Bake:** Drop rounded tablespoons of dough onto prepared baking sheets, spaced about 2 inches apart.
14. **Bake for 10-12 minutes, or until the edges are lightly golden.**
15. **Cool and Serve:** Let cookies cool on the pan for a few minutes before transferring to a wire rack.
16. **Enjoy warm or fully cooled-these cookies are tender and delicious either way!**

## SWAPS & NOTES

Buttermilk Substitute : No buttermilk?

Mix 1 cup milk with 1 tablespoon vinegar or lemon juice.

Nuts : Pecans are traditional, but chopped walnuts or even toffee bits add great crunch.

Flavor twist : Add ½ tsp almond extract for a deeper cake flavor.

### TIPS FOR SUCCESS

Room temp butter and eggs make for a smoother, more even dough.

Don't overmix : You want tender cookies, not tough ones!

Chill dough for 15 minutes if it's too sticky to scoop cleanly.

Add a drizzle of vanilla glaze or dusting of powdered sugar for a bakery-style finish.

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

Original recipe: <https://chefmaniac.com/kentucky-butter-cake-cookies-a-southern-classic-in-every-bite/>