

## Southern Love Cake: Classic Buttermilk Bundt with Powdered Sugar Glaze

unparalleled moistness and tender crumb



**OVEN**  
**325°F**

**TIME**  
**5-10 min**

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### INGREDIENTS

For the Cake: 2 ½ cups all-purpose flour

2 cups granulated sugar

1 tsp baking soda

½ tsp salt

1 cup buttermilk, room temperature

½ cup unsalted butter, softened

2 large eggs, room temperature

1 tsp vanilla extract

Optional: ½ tsp almond extract or zest of 1 orange/lemon

For the Glaze/Topping (Choose One): Simple Powdered Sugar Dusting: ... cup powdered sugar

Vanilla Glaze: 1 cup powdered sugar, 2-3 tbsp milk, ½ tsp vanilla extract

Lemon Glaze: 1 cup powdered sugar, 2-3 tbsp lemon juice, ½ tsp lemon zest

### DIRECTIONS

1. Prepare Oven & Bundt Pan: Preheat your oven to 325°F (160°C). This slightly lower temperature helps ensure a moist cake without overbrowning. Generously grease and flour a 10-12 cup Bundt pan, ensuring all crevices are coated. Alternatively, use a baking spray that contains flour. This step is critical for preventing the cake from sticking.
2. Combine Dry Ingredients: In a medium bowl, whisk together the 2 ½ cups all-purpose flour, 2 cups granulated sugar, 1 teaspoon baking soda, and ½ teaspoon salt. This ensures all leavening agents and seasonings are evenly distributed.
3. Combine Wet Ingredients: In a separate large mixing bowl, whisk together the 1 cup room temperature buttermilk, ½ cup softened unsalted butter, 2 large room temperature eggs, and 1 teaspoon vanilla extract. If using, add the optional ½ teaspoon almond extract or citrus zest. Whisk until well combined.
4. Combine Wet & Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed with an electric mixer or by hand until just combined. Be careful not to overmix the batter; overmixing can develop gluten and lead to a tough cake. A few small lumps are perfectly fine.
5. Pour & Bake Cake: Pour the cake batter evenly into the prepared Bundt pan. Gently tap the pan on the counter a few times to release any large air bubbles. Bake for 50-60 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean. The cake should be golden brown and spring back when lightly touched.

6. 6. Cool Cake: Remove the cake from the oven. Let it cool in the Bundt pan on a wire rack for at least 15-20 minutes. This allows the cake to firm up slightly before you attempt to invert it. After cooling in the pan, carefully invert the cake onto the wire rack. Lift the pan off the cake and let the cake cool completely on the wire rack before applying any glaze or topping.
7. 7. Prepare & Apply Topping:
8. For : Simple Powdered Sugar Dusting: Once the cake is completely cool, simply dust generously with ... cup powdered sugar using a fine-mesh sieve.
9. For : Vanilla Glaze: In a small bowl, whisk together 1 cup powdered sugar, 2-3 tablespoons milk (add gradually until desired consistency), and  $\frac{1}{2}$  teaspoon vanilla extract until smooth. Drizzle over the cooled cake.
10. For : Lemon Glaze: In a small bowl, whisk together 1 cup powdered sugar, 2-3 tablespoons fresh lemon juice (add gradually), and  $\frac{1}{2}$  teaspoon lemon zest until smooth. Drizzle over the cooled cake.
11. 8. Serve: Slice and serve your beautiful Southern Love Cake. Enjoy this tender, comforting treat!

## SWAPS & NOTES

**Buttermilk:** Buttermilk is crucial for the cake's tenderness and moistness, and it reacts with the baking soda to create lift.

If you don't have buttermilk, you can make a substitute: add 1 tablespoon of white vinegar or lemon juice to a measuring cup, then fill the rest of the cup with regular milk (dairy or non-dairy) until it reaches 1 cup.

Let it sit for 5-10 minutes until it slightly curdles.

**Butter:** Use unsalted butter, softened to room temperature, for proper creaming.

## TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure buttermilk, butter, and eggs are at room temperature for a smooth, well-emulsified batter.

Properly Greased & Floured Pan: Bundt pans have intricate designs.

Take extra care to grease every crevice and dust thoroughly with flour to prevent sticking.

Don't Overmix: Overmixing is the enemy of tender cakes.

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

Original recipe: <https://chefmaniac.com/southern-love-cake-classic-buttermilk-bundt-with-powdered-sugar-glaze/>