

Classic Old Fashioned Butter Cake with Rich Chocolate Icing

There's something truly magical about an



OVEN
350°F

TIME
2 to 3 min

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INGREDIENTS

to create this classic Old-Fashioned Butter Cake:

DIRECTIONS

1. method that ensures a light, airy crumb. Don't skip it for this type of cake.
2. Room : Temperature Ingredients:
3. For both the cake and the icing (for the butter), ensure your ingredients are at room temperature. This helps them combine smoothly and contributes to the final texture.
4. Don't : Overmix the Cake Batter:
5. Mix only until the ingredients are just combined. Overmixing develops gluten, leading to a tougher cake.
6. "Completely Dry" for Icing:
7. When starting the icing, ensure your saucepan is perfectly dry. Any water can cause the sugar to crystallize.
8. Whisk : Icing Constantly:
9. The icing requires constant whisking to prevent scorching and to ensure it thickens properly and smoothly. Don't walk away!
10. Test : Icing Consistency:
11. The "sticks to the back of a spoon" test is key. If it's too thin, keep simmering gently and whisking. If it gets too thick as it cools, you can gently warm it over low heat with a tiny splash more evaporated milk, whisking until smooth again.
12. Cool : Cakes Completely for Icing:
13. This is crucial! If the cake layers are even slightly warm, the cooked icing will melt and run off, creating a mess. Patience here is a virtue.

SWAPS & NOTES

Flour: White Lily all-purpose flour is traditional for Southern cakes due to its lower protein content, which results in a tender crumb.

If you can't find it, a good quality bleached cake flour or even a soft all-purpose flour can be used, but avoid high-protein bread flours.

Sugar: Dixie Crystals extra fine granulated sugar dissolves beautifully.

Any good quality granulated sugar will work.

TIPS FOR SUCCESS

Sift Your Flour: This is a classic method that ensures a light, airy crumb.

Don't skip it for this type of cake.

Room Temperature Ingredients: For both the cake and the icing (for the butter), ensure your ingredients are at room temperature.

This helps them combine smoothly and contributes to the final texture.

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

Original recipe: <https://chefmaniac.com/classic-old-fashioned-butter-cake-with-rich-chocolate-icing/>