

Granny's Thrifty Made Cake & Buttercream Frosting Recipe

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OVEN
350°F

TIME
70 min

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INGREDIENTS

For the cake:

- 3 cups plain flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1 cup unsalted butter, softened
- 2 cups caster sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 1 cup soured milk

To make the soured milk:

- 1 tablespoon distilled vinegar
- Heavy cream, enough to fill to 1 cup

For the buttercream frosting:

- 1 cup butter, slightly softened
- 2 to 3 teaspoons vanilla extract
- 1 pound powdered sugar, or 4 cups
- 1 to 2 tablespoons milk, as needed

DIRECTIONS

1. Prepare the oven and pan: Preheat your oven to 350°F, or 175°C, 165°C fan.
2. Prepare your baking tin. This recipe works well in a deep 9-inch or 10-inch round cake tin, or in two standard loaf tins.
3. Mix the dry ingredients: In a medium bowl, sift together the flour, baking soda, baking powder, and salt.
4. Set aside.
5. Cream the butter and sugar: In the bowl of an electric mixer, beat the softened butter and caster sugar together until light and fluffy.
6. Add the eggs and extracts: Add the eggs, vanilla extract, and lemon extract.
7. Beat until fully incorporated.
8. Add the flour and soured milk: Alternately add the flour mixture and the soured milk, mixing well after each addition.
9. Continue until everything is fully combined.
10. Bake: Pour the batter into the prepared tin and spread it evenly.
11. Bake in the center of the oven for about 70 minutes.
12. Depending on the size and shape of your pan, begin checking after about 45 minutes. The cake is done when a skewer inserted into the center comes out clean.
13. Cool: Remove the cake from the oven and allow it to cool in the tin for a couple of minutes.
14. Turn it out onto a wire rack and let it cool completely before frosting or serving.

SWAPS & NOTES

Caster sugar helps create a fine, tender crumb, but if you do not have it, regular granulated sugar can often work in a pinch, though the texture may be slightly different.

The lemon extract does not make the cake sharply lemony.

Instead, it adds brightness and depth alongside the vanilla, which helps the flavor feel more rounded and old-fashioned.

The soured milk is an especially nice touch in this recipe.

TIPS FOR SUCCESS

Beating the butter and sugar until truly light and fluffy helps create a better cake texture.

Start checking the cake earlier than the full bake time if using loaf tins or a shallower pan.

Pan shape can make a noticeable difference.

Let the cake cool completely before adding buttercream, or the frosting can soften and slide.

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

Original recipe: <https://chefmaniac.com/grannys-thrifty-made-cake-buttercream-frosting-recipe/>