

Easy Butter Cake Recipe That Turns Out Rich, Soft, and Perfect Every Time

1 cup unsalted butter, softened



Easy Butter Cake Recipe

Ingredients

- 200g butter (soft, unsalted)
- 180g sugar
- 4 eggs
- 250g all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 120ml milk
- 1 tsp vanilla essence

OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 3/4 cups granulated sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup whole milk
- Powdered sugar, for dusting, optional

DIRECTIONS

1. Preheat the oven. Set your oven to 350°F. Grease and flour a 9-inch round cake pan or a similar baking dish, then set it aside.
2. Cream the butter and sugar. In a large mixing bowl, beat the softened butter and sugar together until light, pale, and fluffy. This step is important because it helps create a soft texture.
3. Add the eggs. Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. Mix the dry ingredients. In a separate bowl, whisk together the flour, baking powder, and salt.
5. Alternate dry ingredients and milk. Add the flour mixture to the butter mixture in three additions, alternating with the milk. Begin and end with the flour mixture. Mix just until combined after each addition.
6. Transfer to the pan. Pour the batter into the prepared pan and smooth the top with a spatula.
7. Bake. Bake for 35 to 40 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool and serve. Let the cake cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely. Dust with powdered sugar before serving if desired.

SWAPS & NOTES

Room-temperature ingredients make a big difference here, especially the butter, eggs, and milk.

They blend more smoothly and help create that soft, even crumb butter cake is known for.

If you want a slightly richer flavor, you can swap the vanilla for vanilla bean paste.

For a citrus twist, add a little lemon or orange zest to the batter.

TIPS FOR SUCCESS

The biggest secret to a great butter cake is not rushing the creaming step.

Beating the butter and sugar until fluffy adds air to the batter and helps give the cake a lighter texture.

Another important tip is to avoid overmixing once the flour goes in.

Overmixing can make the cake dense instead of tender.

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

Original recipe: <https://chefmaniac.com/easy-butter-cake-recipe-that-turns-out-rich-soft-and-perfect-every-time/>