

## My Favorite Buttermilk Cake Recipe Topped with Rich Buttercream Frosting

Buttermilk keeps it moist and tender:



BUTTERMILK CAKE WITH BUTTERCREAM FROSTING

You Will Need

2 ½ cups all-purpose flour  
2 ½ teaspoons baking powder  
½ teaspoon baking soda

OVEN  
350°F

TIME  
20 min

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### INGREDIENTS

You'll Need (Serves 12 | Prep Time: 20 minutes |  
Bake Time: 30 minutes)

### DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I preheat the oven to 350°F and grease and flour two 9-inch round cake pans (or line them with parchment paper for easy removal).
4. Mix the : Dry Ingredients
5. In a large bowl, I whisk together the flour, baking powder, baking soda, and salt.
6. Cream the : Butter and Sugar
7. In a separate large mixing bowl, I beat the butter and sugar until light and fluffy. This takes about 3-4 minutes but makes a big difference in texture.
8. Add the : Eggs and Vanilla
9. I add the eggs one at a time, mixing well after each addition, then stir in the vanilla.
10. Combine : Wet and Dry
11. I alternate adding the dry ingredients with the buttermilk, starting and ending with the dry. I mix just until combined - overmixing can make the cake tough.
12. I pour the batter evenly into the prepared pans and bake for 28-30 minutes, until a toothpick inserted in the center comes out clean. Then I let the cakes cool in the pans for 10 minutes before turning them out onto wire racks to cool completely.
13. Make the : Frosting
14. While the cake cools, I beat the softened butter until smooth, then gradually add the powdered sugar, vanilla extract, and a pinch of salt. I add the heavy cream one tablespoon at a time until the frosting reaches a

spreadable consistency.

15. Frost and : Decorate
16. Once the cake layers are completely cool, I frost the top of one layer, stack the second on top, and finish frosting the sides and top. For extra flair, I garnish with fresh berries or sprinkles.
17. My Favorite : Tips for Perfect Buttermilk Cake
18. Use room-temperature ingredients:
19. The batter mixes more evenly and bakes up lighter.
20. Don't overmix:
21. Just combine ingredients until smooth to keep the cake tender.
22. Sift the powdered sugar for frosting:
23. It prevents lumps and keeps the buttercream silky.
24. Chill the frosted cake before serving:
25. This helps the frosting set and makes slicing easier.

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

Original recipe: <https://chefmaniac.com/my-favorite-buttermilk-cake-recipe-topped-with-rich-buttercream-frosting/>