

Granny's No-Fuss Pantry Cake with the Creamiest Vanilla Buttercream

Why This Recipe Still Works Decades Later



OVEN
350°F

TIME
20 min

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INGREDIENTS

You'll Need (Makes 12 servings | Prep Time: 20 minutes | Bake Time: 70 minutes)

For the Buttercream Frosting: 1 cup salted sweet cream butter, slightly softened 2-3 teaspoons vanilla extract 4 cups (1 pound) powdered sugar 1-2 tablespoons milk (as needed) How I Make Granny's Cake (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prepare
3. I start by preheating the oven to 350°F (175°C, or 165°C fan). Then I prepare my cake pan-a deep 9- or 10-inch round tin works perfectly, but loaf pans (8% x 4%) are great if I want to gift one and keep one.
4. I butter and flour the tin, or line it with parchment if I'm going for clean edges.
5. Sift the : Dry Ingredients
6. In a medium bowl, I sift together the flour, baking soda, baking powder, and salt. This helps keep the crumb soft and evenly mixed. I set it aside while I move on to the creaming step.
7. Cream the : Butter and Sugar
8. Using my stand mixer (or a hand mixer), I beat the softened butter and sugar until it's light, fluffy, and almost pale-about 3-4 minutes on medium speed. This step is key to making the cake rise nicely without being dry.
9. Add : Eggs and Flavor
10. Next, I beat in the eggs one at a time, scraping down the bowl in between. Once they're fully incorporated, I add the vanilla and lemon extracts. The combo of the two gives it that "something extra" without being overpowering.
11. Alternate the : Dry and Soured Milk
12. I add the dry ingredients in three batches, alternating with the soured milk in two batches. So it's: flour > milk > flour > milk > flour. I make sure to mix gently and just until smooth-no overmixing here.

13. Bake : Low and Slow
14. I pour the batter into the prepared tin and smooth the top with a spatula. Into the center rack of the oven it goes for about 70 minutes. I start checking around the 45-minute mark with a skewer or toothpick. If it comes out clean or with a few crumbs, it's done.
15. Once out of the oven, I let it rest in the pan for 5 minutes, then flip it onto a cooling rack.
16. Making the : Classic Buttercream
17. While the cake cools, I whip up : Granny's no-fail buttercream.
18. Beat the : Butter and Vanilla
19. In a mixing bowl, I combine slightly softened salted butter and vanilla extract. I beat them together for about 2 minutes until creamy and fully infused with vanilla flavor.
20. Add the : Powdered Sugar
21. I slowly add the powdered sugar-starting on the lowest setting to avoid a sugar cloud-then increase the speed to medium-high for 30-45 seconds. It starts to look smooth and fluffy.
22. Adjust : Texture with Milk
23. If the frosting looks too stiff or dry, I add milk a teaspoon at a time, mixing and checking until I get the right spreadable consistency.
24. Taste and : Tweak
25. I always taste it to see if it needs another splash of vanilla or a pinch of salt to balance the sweetness.

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

Original recipe: <https://chefmaniac.com/grannys-no-fuss-pantry-cake-with-the-creamiest-vanilla-buttercream/>