

Butter Cake

Prep Time

10 mins

Cook Time

20 mins

Total Time

30 mins



A stellar recipe for a simple golden butter cake that's moist, springy, and really butter-y tasting. Make it into mini-bunts, cupcakes, or tall layer cakes; it's super versatile and easy to make!

Course: Dessert

Cuisine: American, Cake

Keyword: Butter, Cake

Servings: 24 cupcakes or mini-bundts, 2 eight-inch layers, or 3 six-inch layers

Calories: 173 kcal

Ingredients

- 2 1/2 cups all-purpose flour
- 1 1/3 cup granulated sugar
- 1 teaspoon baking soda
- 1 1/2 teaspoons kosher salt
- 1 1/2 cup buttermilk*
- 1 cup unsalted butter (2 sticks), melted and cooled slightly
- 2 large eggs
- 1 1/2 teaspoons vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (if making cupcakes/mini bundts), or 325 degrees F (if making layer cakes) and mist the pan(s) with non-stick spray (or use cupcake papers).
2. Place the flour, sugar, baking soda, and salt in a large bowl and whisk to combine.
3. Place the buttermilk, melted butter, eggs, and vanilla extract in a large measuring cup, and stir together.
4. Pour the liquid ingredients into the dry, and mix on low speed until smooth (about 90 seconds to 2 minutes).
5. Divide the batter equally between the prepared pan(s).
6. Bake cupcakes/mini bundts for 14-18 minutes, layers for 32-38, or until a toothpick inserted in the thickest part of the cake comes out clean or with a few moist crumbs.

Recipe Notes

*If you don't have buttermilk, you can substitute by stirring 1 1/2 tablespoons of lemon juice or white vinegar into 1 1/2 cups of regular milk. Allow the mixture to stand for 5 minutes, or until thickened and slightly curdled.

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