



Long Livo

Ding Dong Cake Recipe – Easy Sweet Treat

15 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Cake Batter

- ☐ 2 cups all-purpose flour
- ☐ 1 1/2 cups brown sugar
- ☐ 1 cup unsalted butter, melted
- ☐ 2 large eggs, room temperature
- ☐ 1 cup buttermilk

- ☐ 2 tsp vanilla extract
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt

Glaze

- ☐ 2 tbsp melted butter
- ☐ 2 tbsp brown sugar

Instructions

- 1 Preheat the oven to 350°F (175°C) and lightly grease an 8-inch round cake pan; set aside.
- 2 In a large bowl, whisk together flour, baking soda, and salt; set aside.
- 3 In another bowl, combine melted butter and brown sugar, whisking until glossy; then beat in the eggs one at a time, followed by vanilla.
- 4 Gradually stir the dry ingredients into the wet mixture, alternating with buttermilk, mixing just until combined.
- 5 Pour batter into the prepared pan, smooth the top, and bake for 28-32 minutes, or until a toothpick comes out clean.
- 6 While the cake bakes, mix melted butter with brown sugar for the glaze; brush lightly over the cake during the last five minutes.
- 7 Allow the cake to cool in the pan for ten minutes, then transfer to a wire rack; serve warm or at room temperature.

Nutrition per serving

310 kcal

Calories

4 g

Protein

44 g

Carbs

13 g

Fat

Tips & notes

- If you prefer a deeper caramel flavor, toast the brown sugar in a dry skillet for a minute before mixing.
- A gentle tap on the pan after baking releases a small puff of steam, indicating the cake is done.
- For an extra touch, dust the finished cake with a light sprinkle of powdered sugar.