



Long Livo

French Butter Cake – Rich and Moist

15 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

French

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup (226 g) unsalted butter, softened
- ☐ 1 ½ cups (300 g) granulated sugar
- ☐ 4 large eggs, room temperature
- ☐ 2 ½ cups (310 g) all-purpose flour, sifted

- ☐ ½ cup (120 ml) whole milk, room temperature
- ☐ 2 tsp vanilla extract
- ☐ ¼ tsp salt

Optional Topping

- ☐ Powdered sugar for dusting
- ☐ Fresh berries or sliced peaches

Instructions

- 1 Preheat the oven to 350°F (175°C). Grease a 9-inch round pan and line the bottom with parchment paper.
- 2 In a large bowl, cream the softened butter and sugar together until the mixture is pale, fluffy, and smells of toasted vanilla.
- 3 Add the eggs one at a time, beating well after each addition, then stir in the vanilla extract.
- 4 Fold in the sifted flour and salt alternately with the milk, beginning and ending with the flour, mixing just until combined.
- 5 Pour the batter into the prepared pan, smoothing the top with a spatula. If you like a caramelized edge, brush the surface lightly with melted butter.
- 6 Bake for 30-35 minutes, or until the top is golden and a toothpick inserted in the centre comes out clean.
- 7 Allow the cake to cool in the pan for ten minutes, then turn it onto a wire rack. Dust with powdered sugar and serve with fresh berries if desired.

Nutrition per serving

350 kcal

Calories

5 g

Protein

42 g

Carbs

18 g

Fat

Tips & notes

- For an extra buttery crust, melt a tablespoon of butter and brush over the top halfway through baking.
- Do not open the oven door in the first 15 minutes; this can cause the cake to sink.
- If you prefer a richer flavor, substitute half of the milk with heavy cream.