



Long Livo

Heavenly Butter Pecan Cake

20 min

Prep time

8

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 2 ½ cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ¼ tsp salt
- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup brown sugar
- ☐ ½ cup granulated sugar
- ☐ 4 large eggs
- ☐ 2 tsp vanilla extract

- ☐ ¼ cup whole milk
- ☐ 1 tbsp lemon juice
- ☐ 1 cup pecans, toasted and coarsely chopped

Buttercream Frost Frosting

- ☐ 1 cup unsalted butter, softened
- ☐ 3-4 cups powdered sugar, sifted
- ☐ 2 tbsp heavy cream
- ☐ 1 tsp vanilla extract
- ☐ Pinch of salt
- ☐ Extra toasted pecans for garnish

Instructions

- 1** Preheat the oven to 350°F (175°C). Grease and line two 9-inch round pans with parchment.
- 2** In a bowl whisk together flour, baking powder, and salt; set aside.
- 3** Cream butter with brown and granulated sugar until light and fluffy, about 3-4 minutes.
- 4** Add eggs one at a time, beating well after each, then stir in vanilla and lemon juice.
- 5** Gradually add the dry ingredients alternating with milk, beginning and ending with flour. Fold in toasted pecans gently.
- 6** Divide batter evenly, bake for 25-30 minutes until a toothpick emerges clean. Cool in pans 10 minutes, then transfer to a wire rack.
- 7** While the cake cools, beat butter for the frosting until creamy, gradually add powdered sugar, cream, vanilla, and a pinch of salt; beat until light.
- 8** Level the cake layers, spread a thin crumb coat of buttercream, chill 10 minutes, then frost generously and garnish with extra pecans.

Nutrition per serving

420 kcal

Calories

5 g

Protein

48 g

Carbs

22 g

Fat

Tips & notes

- If the batter looks too thick, add a tablespoon of milk to loosen.
- To achieve an even crumb, sift flour twice.
- For extra shine, brush the top with a thin glaze of melted butter.