

## *My Favorite Yellow Butter Cake w/Chocolate Buttercream Frosting*



If you won't a delicious and simply made from scratch cake, then this one is for you. Easy to make and oh so tasty. Paired with my chocolate butter cream frosting and your taste buds will have a party in yo mouth!

Yield: 12

Prep time: 35 minutes

Total time: 2 hrs. and 10 mins.

### **Ingredients:**

- 2 cups White Lily Unbleached Self-Rising Flour
- $\frac{3}{4}$  cup butter, softened
- 1  $\frac{1}{2}$  cups granulated sugar
- 3 eggs
- 2 teaspoons vanilla
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup sour cream

## Directions:

1. Heat oven to 350°F. Grease bottom and sides of 2 (8-inch) round cake pans with shortening, lightly flour.
2. In large bowl, beat 3/4 cup butter and the granulated sugar with electric mixer on medium speed, scraping bowl occasionally, about 2 minutes or until fluffy.
3. Beat in eggs, one at a time, just until smooth. Stir in 2 teaspoons vanilla.
4. On low speed, beat flour mixture into sugar mixture alternately with 3/4 cup milk, beating after each addition, until smooth.
5. Scrape side of bowl occasionally. Beat in sour cream. Pour evenly into pans. Tap pans on counter 2 to 3 times to eliminate air bubbles from batter.
6. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.

## *Chocolate Buttercream Frosting*



## Ingredients:

- 1 ½ cups butter, softened
- 3 cups powdered sugar

- 3/4 cup unsweetened baking cocoa
- 2 tablespoons milk
- 1 teaspoon vanilla

### **Directions:**

1. In medium bowl, beat Frosting ingredients with electric mixer on medium speed until smooth and spreadable.
2. Place first cake layer on plate and spread 1 cup frosting over top.
3. Place second cake layer on top of first.
4. Frost side and top of cake with remaining frosting. Store loosely covered at room temperature

### ***Tips from Nana's Kitchen***

**Tip #1** measure your ingredients accurately and follow the recipe step by step to ensure you are successful.

**Tip #2** After you cool your cake layers for about 5 minutes remove the cake from the pans by tapping the pans softly around the cakes. Then turn your cakes out on a cooling rack. Once they are cooled completely frost a cool get a cup of java and enjoy!

***Happy Baking!***

