



Daamiaz Kitchen

<https://daamiaz.com/recipes/butter-cake>



Butter Cake (Formula-Based)

By: [Daamiaz Kitchen](#)

A classic American-style butter cake that's rich, moist, and perfectly tender. This professional recipe includes detailed ingredient explanations, formula ratios, and step-by-step instructions for the perfect butter cake every time.

YouTube: [Butter Cake \(Formula-Based\)](#)



Prep Time: 15 mins

Total Calories: 343kcal

Cook Time: 45 mins

Servings: 10

Ingredients



- Eggs – 2
- All-purpose flour – 270 g
- Sugar – 270 g
- Butter – 150 g
- Milk – 216 g
- Vanilla essence – 10 g
- Baking powder – 2½ tsp

Instructions

1. Preheat oven to 175–180°C. Grease pan.
2. Cream butter and sugar until fluffy.
3. Add eggs one at a time.
4. Sift flour and baking powder.
5. Add dry ingredients alternating with milk.
6. Fold in vanilla essence.
7. Pour batter into pan, smooth top.
8. Bake 40–50 mins or until skewer comes out clean.
9. Cool 10–15 mins in pan, then transfer to wire rack.

Notes

- Butter quantity adjusted for 80% fat content.
- Milk reduced to account for liquid in butter.
- Suitable for 10-inch Bundt pan or 20 cm round pan.

Recipe Guide

The Ultimate American-Style Butter Cake Recipe: A Formula-Based Vanilla Cake Every Baker Should Know

If there's one cake every baker should master, it's the classic American butter cake. Soft, buttery, and perfectly balanced, this cake serves as a foundation recipe for countless variations - from celebration cakes to tiered masterpieces. In this post, I'm sharing my own formula-based recipe, complete with baker's percentages, ingredient ratios, and tips to get it just right every time. Whether you're baking at home or in a professional kitchen, understanding the logic behind the recipe will give you perfectly consistent results every time.

Why This Butter Cake Recipe Works

This recipe isn't just a list of ingredients - it's built on precise formulas:

The key to consistency is understanding baker's percentages - each ingredient is expressed as a percentage of the total batter weight. This makes it easy to scale the recipe or adjust for different pan sizes.

- Flour: Provides structure
- Sugar: Sweetens and tenderizes
- Butter (Fat): Adds flavor, moisture, and richness
- Eggs: Provide structure, stability, and emulsification
- Milk (Liquid): Hydrates the dry ingredients and balances moisture
- Baking Powder: Leavening agent for a soft, airy crumb

Baker's Percentages (Formula)

Ingredient	Percentage
Flour	27%
Sugar	27%
Fat	12%
Egg	10%
Liquid	24%

Understanding Butter & Liquid Butter is not 100% fat. Most standard butters (like Markin) contain approximately:

- 80% fat
- 16% water

- 4% milk solids

This ensures the batter is balanced, not too wet or dry.

To achieve the required fat percentage, we adjust the butter quantity:

Formula: $\text{Required fat} \times 100 \div \text{Butter fat content}$

Example: $120 \times 100 \div 80 = 150 \text{ g butter}$

This ensures the fat content in the batter is correct, giving a perfect texture and crumb.

Milk Adjustment

Total liquid needed = 24%

Butter already contributes 16% liquid, so we reduce milk accordingly:

1. Calculate total liquid required
2. Subtract liquid from butter
3. Add the remaining as milk

How to Make This American Butter Cake



Step 1. Prepare the pan and oven.

Preheat the oven to 175 to 180 degrees Celsius.

Grease your 10 inch Bundt pan or 20 centimeter or 8 inch round cake pan thoroughly with butter or oil.

Important note. Always grease the pan using the same fat that is used in the cake. If the recipe uses butter, grease the pan with butter. If it uses oil, grease with oil. This ensures even baking and proper release.

Make sure all corners are well coated. Lightly dust the sides with flour and tap out the excess.

For a Bundt pan, grease the pan, flour the sides, and line the bottom with butter paper as shown in the reference image.

For a round pan, grease the pan with butter and line the bottom with butter paper.



Step 2. Sift the dry ingredients.

In a separate bowl, sift together the all purpose flour, baking powder, and salt. Set aside.



Step 3. Cream the butter and sugar.

In a large mixing bowl, add the butter and beat it alone for 1 to 2 minutes until smooth.

Add the sugar and begin mixing on low or medium speed so the sugar does not spill out. Once incorporated, increase the speed and beat for about 5 minutes until the mixture becomes light, pale, and fluffy.

This step is crucial. Creaming incorporates air, which helps give the cake a soft and tender crumb. Do not rush this step.

**Step 4. Add eggs gradually.**

Add the eggs one at a time, mixing well after each addition until fully emulsified.

Adding eggs slowly prevents curdling and helps create a smooth, stable batter. If the mixture looks slightly split, do not worry. It will come back together once the flour is added.

**Step 5. Alternate dry ingredients and milk.**

Add the sifted dry ingredients to the batter in three additions, alternating with the milk.

First add dry ingredients, then milk, then dry ingredients, then milk, and finally dry ingredients.

Mix gently on low speed or fold with a spatula. Overmixing at this stage can develop gluten and make the cake dense.

Step 6. Add vanilla and final fold.

Add the vanilla essence and gently fold the batter until smooth. Scrape the sides and bottom of the bowl to ensure even mixing.

**Step 7. Fill the pan and bake.**

Pour the batter into the prepared pan and smooth the top.

Bake at 175 to 180 degrees Celsius for 40 to 50 minutes or until a skewer inserted into the center comes out clean or the cake springs back when lightly touched.

**Step 8. Cool the cake.**

Allow the cake to cool in the pan for 10 to 15 minutes. Carefully turn it out onto a wire rack and allow it to cool completely.



Step 9. Frosting and finishing the cake.

Once the cake has completely cooled and reached room temperature, it is ready to be finished.

If you are making this cake in a Bundt pan, the best way to enjoy it is with milk chocolate ganache or dark chocolate ganache, which is what I have used. The rich chocolate pairs beautifully with the buttery crumb and keeps the cake elegant and simple.

If you are using a round cake pan, you can slice the cake horizontally and frost it as you like. This cake works very well with buttercream, whipped cream, chocolate frosting, or any filling of your choice. You can decorate it simply or turn it into a celebration cake, depending on the occasion.

Always make sure the cake is completely cool before frosting to prevent melting or sliding.

Why This Recipe is a Must-Know

This foundation butter cake is versatile, easy to scale, and can be adapted into many flavors:

Understanding the formula behind it allows you to confidently adjust ingredients, try different butter brands, and maintain perfect results every time.

- Lemon, banana, carrot, or chocolate variations
- Tier cakes and layered celebration cakes
- Cupcakes or sheet cakes

Frequently Asked Questions

Can I freeze this butter cake?

Yes, this cake freezes very well. Once completely cooled, wrap it tightly in two layers of plastic wrap and then in aluminum foil. Freeze for up to one month for best quality, or up to two months if well protected. Thaw the cake while still wrapped to retain moisture.

Can I make this cake in advance?

Yes. This cake can be baked one to two days ahead and stored well wrapped. The texture often improves after resting.

Can I use this recipe for layer cakes or tier cakes?

Yes. This cake has a stable structure and slices cleanly, making it ideal for layering and stacking.

Can I replace butter with oil?

Yes, you can replace butter with oil, but it must be done by adjusting the formula, not by a direct substitution. Butter is only 80 percent fat, while oil is 100 percent fat and contains no water. When using oil, the fat percentage remains the same, but the ingredient calculation changes and the liquid quantity must also be adjusted. You do not simply replace butter gram for gram. You adjust the percentage according to the formula.

When should I use oil instead of butter?

Oil works especially well for banana cake, carrot cake, spice cakes, and other strongly flavored variations where you do not want butter to overpower the main ingredient. For classic vanilla, celebration cakes, and tier cakes, butter is preferred for flavor.

Why is the butter quantity higher than usual?

Because butter is not 100 percent fat. The quantity is calculated to achieve the required fat percentage, ensuring correct texture and moisture balance.

Can I change the flavor of this cake?

Yes. This is a base foundation recipe. You can easily turn it into lemon cake, banana cake, carrot cake, or other variations by adjusting flavors while keeping the formula intact.