



Butter Cake with Vanilla Buttercream

The ultimate classic butter cake recipe with buttercream frosting. A moist and fluffy cake that's perfect for special occasions or a simple treat to enjoy with a cup of tea.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Water	0.350kg
Butter, melted	0.100kg
BUTTERCREAM	
Butter (room temperature)	0.600kg
Icing Sugar	1.000kg
Thickened Cream	0.100kg
Vanilla	0.020kg

PRODUCTS

102060 Classic Universal Utility Cake Mix 15kg

METHOD



CAKE

1. Combine cake mix, egg and water in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on high speed for 3 minutes.
4. Blend on medium speed for 2 minutes.
5. Blend through the melted butter on slow speed for 1 minute.
6. Deposit into a paper lined baking tin.
7. Bake at 175°C until baked through.
8. Transfer to wire rack to cool.

BUTTERCREAM

1. Place butter into a bowl.
2. Using a paddle, blend on high speed, until butter is light and pale in colour.
3. Add the icing sugar and blend on low speed for 2 minutes.
4. Add cream and vanilla, blend on high speed until the mixture is light.

ASSEMBLY

1. Place one cake top side down onto a cake board.
2. Evenly spread a layer of buttercream over the first cake.
3. Repeat with the remaining layers of cake, applying buttercream between each layer.
4. Decorate as desired with the remaining buttercream.