

Choco Fever Dream

French Butter Cake – Rich and Moist

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**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	5 g	42 g	18 g
Calories	Protein	Carbs	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.