

Choco Fever Dream

Heavenly Butter Pecan Cake

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**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	5 g	48 g	22 g
Calories	Protein	Carbs	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.