



Butter Pecan Layer Cake



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Introduction

Butter Pecan Layer Cake is a delightful dessert that combines the rich flavors of butter and pecans into a moist and buttery cake. Perfect for any celebration or a sweet treat to indulge in, this layered cake is sure to impress your family and friends. With its unique blend of ingredients and beautiful presentation, it's a recipe worth trying out in your own kitchen.

Detailed Ingredients with measures

Flour: 3 cups
Granulated Sugar: 2 cups
Unsalted Butter: 1 cup, softened
Baking Powder: 1 tablespoon
Salt: 1 teaspoon
Eggs: 4 large
Vanilla Extract: 2 teaspoons
Buttermilk: 1 cup
Pecans: 1 cup, chopped

Prep Time

Prep Time: 20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes
Total Time: 50 minutes
Yield: 12 servings

This Butter Pecan Layer Cake is sure to be a hit, combining a rich flavor with a light, moist texture that makes it a stand-out dessert for any occasion. Enjoy baking and savoring each layer crafted with care!



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Detailed Directions and Instructions

Step 1: Prepare the Cake Pans

Preheat your oven to 350°F (175°C). Grease and flour three 9-inch round cake pans to ensure the cake layers come out smoothly.

Step 2: Combine Dry Ingredients

In a medium bowl, whisk together the flour, baking powder, and salt. Set this mixture aside for later use.

Step 3: Cream the Butter and Sugar

In a large mixing bowl, beat the butter and sugar together until light and fluffy, which should take about 3-4 minutes.

Step 4: Add Eggs and Vanilla

Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract for flavor enhancement.

Step 5: Incorporate Dry Mixture and Milk

Gradually mix in the flour mixture alternately with the buttermilk, starting and ending with the dry ingredients. Mix until just combined to avoid overworking the batter.

See also [Chocolate Mousse](#)

Step 6: Fold in Pecans

Gently fold in the chopped pecans, ensuring they are evenly distributed throughout the batter.

Step 7: Divide Batter and Bake

Divide the batter evenly among the three prepared cake pans. Use a spatula to smooth the tops. Bake in the preheated oven for 25-30 minutes or until a toothpick inserted in the center comes out clean.

Step 8: Cool the Layers

Once baked, remove the cakes from the oven and allow them to cool in the pans for 10 minutes. Then, turn them out onto wire racks to cool completely.

Step 9: Prepare the Frosting

In a medium saucepan over medium heat, combine the brown sugar, butter, and milk. Bring to a boil while stirring constantly, then let boil for 2 minutes. Remove from heat and let cool slightly.

Step 10: Whisk in Powdered Sugar

Gradually whisk in the powdered sugar until the frosting reaches your desired consistency. If necessary, adjust with more powdered sugar or a little milk.

Step 11: Assemble the Cake

Once the cakes are completely cooled, place one layer on a serving plate. Spread a layer of frosting on top. Continue stacking the layers, frosting between each layer, and covering the top and sides of the cake.

Step 12: Decorate as Desired

Optionally, you can add additional pecans on top or around the sides for decoration.

Step 13: Serve and Enjoy

Slice the cake and serve it at room temperature for the best flavor and texture.

Notes

Note 1: Substitutions

You can substitute the buttermilk with regular milk mixed with a teaspoon of vinegar or lemon juice if needed.

Note 2: Pecan Toasting

For enhanced flavor, consider toasting the pecans slightly before adding them to the batter.

See also Southern Candied Sweet Potatoes

Note 3: Storage

Store any leftover cake in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.

Note 4: Freezing

This cake can be frozen. Wrap each layer tightly in plastic wrap and then in foil before freezing. When ready to enjoy, thaw in the refrigerator overnight.



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Cook techniques

Layering the Cake

Layering is essential for a well-structured cake. Ensure each layer is even and level, allowing for a uniform stacking. Use a serrated knife to trim the tops if needed.

Making the Buttercream Frosting

Cream the butter until it's light and fluffy before slowly adding powdered sugar. This creates a smooth texture that's perfect for spreading and decorating.

Toasting Pecans

Toast pecans in a dry skillet over medium heat. Stir frequently to prevent burning and bring out the nutty flavor, which enhances the overall taste of the cake.

Using Room Temperature Ingredients

Always use room temperature eggs and butter when baking. This allows for better emulsification when combined, resulting in a lighter cake texture.

Testing Cake Doneness

Insert a toothpick into the center of the cake; if it comes out clean or with a few crumbs, the cake is done. This is a reliable method to avoid overbaking.

FAQ

Can I substitute the pecans with another nut?

Yes, you can substitute pecans with walnuts or almonds for a different flavor profile, but keep in mind it will slightly alter the taste and texture.

How should I store leftover cake?

Store leftover cake in an airtight container at room temperature for up to three days or refrigerate it for longer freshness.

Can I freeze the butter pecan layer cake?

Yes, you can freeze the cake. Wrap it tightly in plastic wrap and then aluminum foil to prevent freezer burn; it lasts well for up to three

months.

See also Tuna Salad

What if I want to make the cake gluten-free?

You can use a gluten-free flour blend instead of all-purpose flour. Ensure that all the other ingredients are also gluten-free.

How can I make the cake richer in flavor?

Add a splash of vanilla extract or a pinch of salt to the buttercream for enhanced flavor. You can also use brown sugar instead of white for a deeper taste.



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Conclusion

The Butter Pecan Layer Cake is a delightful dessert that beautifully combines the rich flavors of butter and pecans. This cake not only pleases the palate but also serves as a stunning centerpiece for any gathering. Its moist texture and scrumptious layers invite both friends and family to indulge in a slice, making it an unforgettable addition to your dessert repertoire.

More recipes suggestions and combination

Caramel Pecan Brownies

For a rich and decadent treat, try making caramel pecan brownies. The chocolate base paired with gooey caramel and crunchy pecans creates a delightful combination.

Maple Pecan Pie

Enjoy the classic flavors of maple syrup and toasted pecans by preparing a maple pecan pie. This dish is perfect for the holidays and is sure to impress your guests.

Pecan Sandies

These buttery pecan sandies are perfect for a quick snack or dessert. Their melt-in-your-mouth texture, combined with the crunch of pecans, makes them irresistible.

Pecan Praline Cheesecake

Elevate your cheesecake game by adding a topping of pecan praline. The sweet and crunchy layer adds an exciting twist to classic cheesecake flavors.

Butter Pecan Ice Cream

Cool down with some homemade butter pecan ice cream. This creamy delight, speckled with toasted pecans, is perfect for warm summer days or as a sweet finish to any meal.



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