

1-2-3-4 Cake (NOT WW Friendly!)

1-2-3-4 Cake with Chocolate Buttercream (NOT WW Friendly!)



A family favorite and often requested!

CAKE

- 3 cups sifted flour
- 2 cups sugar
- 4 tsp baking powder
- 1/2 tsp salt
- 1 cup butter (no substitutions)
- 4 unbeaten eggs
- 1 ½ cups milk
- 1½ tsp vanilla

Chocolate Buttercream

- NOTE: I halve this recipe when frosting a cake that I baked in a tube pan!
- 1 cup (2 sticks) butter, softened
- 3½-4 cups powdered sugar
- 1/2 cup unsweetened cocoa powder
- 1-2 Tbsp milk or heavy cream
- 1 tsp vanilla extract

CAKE

1. In a large mixing bowl or bowl of a stand mixer, sift together sifted flour, sugar, baking powder and salt
2. Add butter, eggs, milk and vanilla
3. Beat 8-10 minutes (don't cheat!) until smooth.
4. Pour batter into a well greased tube pan (not bundt pan) or 9 inch round pans. Tube pan is my favorite.
5. Bake at 350 for 45 minutes to an hour – testing for doneness with a toothpick .
6. Cool cake 10-15 minutes, remove from pan, cool completely. Frost as desired.

CHOCOLATE BUTTERCREAM FROSTING

1. NOTE: I halve this recipe when frosting a cake that I baked in a tube pan!
2. Using a stand mixer or electric hand mixer, mix butter on medium until light and creamy – about 4-5 minutes.
3. Turn off mixer and add powdered sugar and cocoa powder.
4. Mix on low until it starts to combine, about 1 minute. It will look crumbly – just keep mixing.
5. Once it has started to come together, turn speed to medium and add milk or heavy cream. You can add up to 1/4 cup depending on how soft you like your frosting. Beat for another 3 minutes until light and fluffy.

Dessert
Cake