

Foodnity Recipes

Melt-in-Your-Mouth Cake

A ultra-soft, sweet cake that literally melts in your mouth, ideal for any celebration.

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] 1 cup unsalted butter, softened
- [ ] 4 large eggs, room temperature
- [ ] ¾ cup whole milk
- [ ] 2 tsp baking powder
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest

Frosting

- [ ] 1 ½ cups powdered sugar
- [ ] 3 tbsp unsalted butter, softened
- [ ] 2-3 tbsp whole milk
- [ ] ½ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease and flour a 9-inch round cake pan; set aside.
2. In a large bowl, cream the softened butter with the granulated sugar until light and fluffy, about 3-4 minutes.
3. Add the eggs one at a time, beating well after each, then stir in the vanilla extract and lemon zest.
4. Sift together flour and baking powder. Gradually add the dry blend to the butter mixture, alternating with milk, beginning and ending with flour.
5. Pour the batter into the prepared pan and smooth the top. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow the cake to cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.
7. While the cake cools, whisk together powdered sugar, softened butter, milk, and vanilla until a smooth, spreadable frosting forms.
8. Spread the frosting over the cooled cake, letting it melt into the surface for that signature soft feel.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Measure flour with a spoon and level off for accurate results.
- Do not over-mix after adding flour; it can make the cake dense.
- For a fruity twist, top with fresh berries after frosting.