



Easy Buttermilk Butter Crunch Cake

Makes: 12 servings

Prep Time: 30 minutes Cook Time: 30 minutes

Total Time: 1 hour

Ingredients

For the Cake:

- 1/4 cup unsalted butter, very soft
- 1 cup granulated sugar
- 1 large egg
- 1 cup buttermilk
- 1 tsp vanilla extract
- 1/4 tsp almond extract
- 1 tsp baking soda
- 1/2 tsp salt
- 1 & 1/2 cups all-purpose flour

For the Topping:

- 2 tsp butter
- 2 tsp honey
- 1/2 cup sweetened coconut
- 1/2 cup sliced almonds

For the Icing:

- 1/4 cup unsalted butter
- 3-4 tbsp milk or half-and-half
- 3 cups powdered sugar
- 1/2 tsp vanilla or vanilla paste
- 1/4 tsp almond extract

Instructions

Preheat the oven to 325°F. Spray a 9" round cake pan with baking spray and line with parchment paper. Set aside. Line a sheet pan with foil and spray it with cooking spray. Set aside.

Combine the soft butter and sugar and stir until all sugar is combined. The mixture will not be smooth and fluffy at this point.

Add the egg and whisk until smooth and fluffy. Stir in the buttermilk and vanilla and almond extracts and whisk until well combined. Sprinkle the flour, baking soda and salt evenly over the top and whisk until the mixture is smooth.

Pour the batter into the prepared pan. Bake the cake for 30-35 minutes until light golden brown (a toothpick inserted in the center should come out clean and/or the cake will spring back when lightly touched in the center). Do not turn the oven off yet.

Allow to cool in the pan for 10 minutes, then turn out onto a cooling rack to cool for at least 20 minutes before adding the icing.

While the cake is cooling, make the topping and the icing. Combine coconut and almonds on the prepared sheet pan. Combine melted butter and honey in a small bowl. Drizzle over coconut-almond mixture and stir well to coat nuts and coconut. Spread mixture out to a thin layer.

Place pan in the oven and bake for 5 minutes. Stir to redistribute and spread out the mixture to an even layer again. Return to the oven and bake for another 5 minutes. Repeat stirring and redistributing again and bake for 4-5 more minutes until the mixture is golden brown. Set aside to cool.

For the icing, place butter in a microwave-safe bowl and cook in the microwave on high power for 1 minute. If butter is not melted return to microwave for another 15 seconds.

Add 3 tablespoons milk, vanilla and almond extracts to butter and stir to combine. Add powdered sugar and stir well till smooth and creamy. Add a bit more half and half to thin if needed. Icing should be a very thick, but spreadable consistency.

Spread the buttercream over the top of the cake. Scatter the almond mixture evenly over the top before the icing sets. Enjoy!!

Recipe by The Cafe Sucre Farine