

Single-Serve Vanilla Cake with Vanilla Buttercream

A moist and fluffy single-serving vanilla cake topped with creamy, smooth vanilla buttercream. Perfectly portioned for one, this delightful treat satisfies your sweet tooth without leftovers.


30 min

Total time

Easy

Difficulty

420

kcal / serving

Ingredients

- For the cake:
- 3 tbsp all-purpose flour
- 2 tbsp granulated sugar
- 1/4 tsp baking powder
- Pinch of salt
- 2 tbsp milk
- 1 tbsp vegetable oil
- 1/4 tsp vanilla extract
- 1 tbsp beaten egg (approx. half an egg)
- For the vanilla buttercream:
- 2 tbsp unsalted butter, softened
- 3 tbsp powdered sugar
- 1/4 tsp vanilla extract
- 1 tsp milk

Steps

- 1 Preheat your oven to 350°F (175°C). Lightly grease a small ramekin or oven-safe mug.
- 2 In a small bowl, whisk together flour, sugar, baking powder, and salt.
- 3 Add milk, vegetable oil, vanilla extract, and beaten egg. Mix until smooth and combined.
- 4 Pour batter into the prepared ramekin.
- 5 Bake for 18-22 minutes or until a toothpick inserted in the center comes out clean.
- 6 While the cake cools, prepare the buttercream by beating softened butter until creamy.
- 7 Gradually add powdered sugar, then vanilla extract and milk, beating until smooth and fluffy.
- 8 Once the cake is cool, spread the vanilla buttercream evenly on top.
- 9 Serve immediately and enjoy your single-serve vanilla cake!