

Texas Pecan Layer Cake with Bourbon Buttercream

Celebrate Texas with a stunning layered vanilla cake infused with crushed pecans, topped with creamy bourbon buttercream. This cake not only delights with its rich flavors but also showcases the spirit of Texas through its delightful decorations.


90 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- For the Cake:
- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/2 cup unsalted butter, softened
- 1 large egg
- 1/2 cup buttermilk
- 1 tsp vanilla extract
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 cup crushed pecans
- For the Frosting:
- 1/2 cup unsalted butter, softened
- 2 cups powdered sugar
- 1 tbsp bourbon
- 1 tbsp milk
- 1/4 cup chopped pecans
- For Decoration:
- Toasted pecans
- Edible flowers
- Fondant or chocolate state of Texas silhouette

Steps

- 1 Preheat your oven to 350°F (175°C) and grease three 4-inch round cake pans.
- 2 In a bowl, cream the butter and sugar until light and fluffy.
- 3 Add the egg and mix well. Then stir in buttermilk and vanilla extract.
- 4 In another bowl, whisk together flour, baking powder, baking soda, and salt.
- 5 Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in crushed pecans.

- 6 Divide the batter evenly among the prepared pans and bake for 20-25 minutes, or until a toothpick comes out clean.
- 7 Allow cakes to cool for 10 minutes before transferring to wire racks.
- 8 For the frosting, beat the butter until creamy, then add powdered sugar and mix well. Add bourbon and milk until desired consistency is reached. Stir in chopped pecans.
- 9 Once the cakes are cool, frost the top of one layer, then stack the second layer and repeat. Frost the top and sides of the cake.
- 10 Decorate with toasted pecans, edible flowers, and any themed decorations you desire.