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**MAGGIANO'S BUTTER CAKE RECIPE**

Iconic **Maggiano's Butter Cake Recipe** to try at home, a symphony of tender crumb and luscious glaze. Embrace warm flavors and delightful textures of gigi's butter cake maggiano's recipe, reminiscent of the renowned restaurant's elegance. Elevate your dessert repertoire with this exquisite treat.

### EQUIPMENT

* 9-inch Round Cake Pan: For baking the cake to perfection.
* Mixing Bowls: Various sizes for mixing the batter and preparing the glaze.
* Whisk: To combine dry ingredients and ensure a smooth batter.
* Electric Mixer: For creaming butter and sugar to the desired consistency.
* Measuring Cups and Spoons: For accurate ingredient measurements.
* Saucepan: For preparing the buttery glaze.
* Fork or Skewer: To create holes for the glaze to seep into the cake.
* Serving Plate: For a beautiful presentation of the finished cake.
* Citrus Zester: If adding citrus zest for extra flavor.
* Cake Stand or Dome: For an elegant way to display and protect the cake.

### INGREDIENTS

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* 1 cup all-purpose flour
* 1 teaspoon baking powder
* 1/4 teaspoon salt
* 1/2 cup unsalted butter softened
* 1 cup granulated sugar
* 2 large eggs
* 1 teaspoon vanilla extract
* 1/4 cup whole milk
* Zest of 1 lemon
* Zest of 1 orange
* For the Luscious Cream Cheese Layer:
* 8 oz cream cheese softened
* 1/4 cup granulated sugar
* 1 large egg
* 1 teaspoon vanilla extract

### INSTRUCTIONS

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* Preheat and Prepare: Preheat your oven to 350°F (175°C). Grease and flour a round cake pan, ensuring it's well-coated to prevent sticking.
* Cake Creation: In a medium bowl, whisk together the flour, baking powder, and salt. Set aside. In another bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, followed by the vanilla extract. Gradually add the dry ingredients to the wet ingredients, alternating with the milk. Mix until just combined. Gently fold in the lemon and orange zest.
* Creamy Dreams: For the cream cheese layer, beat together the softened cream cheese, sugar, egg, and vanilla extract until smooth and creamy.
* Layered Perfection: Spread half of the cake batter into the prepared pan. Carefully spread the cream cheese mixture over the batter, ensuring an even layer. Spoon the remaining cake batter on top of the cream cheese layer.
* Baking Brilliance: Place the pan in the preheated oven and bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean. The cake should be golden brown and have a slight jiggle in the center.
* Chill and Enjoy: Once baked, let the cake cool in the pan for about 15 minutes, then transfer it to a wire rack to cool completely. For the best flavor and texture, refrigerate the cake for a few hours or overnight before serving.