



What is Mastro's Butter Cake? A Delectable Dessert Experience

Butter Cake from Mastro's is a signature [dessert](#) offered at Mastro's Steakhouse, renowned for its rich and indulgent flavors. This exquisite dessert is revered for its perfectly moist texture and a delightful blend of sweetness and buttery richness. Crafted with the finest ingredients, including fresh eggs, creamy butter, and a touch of real vanilla, the butter cake is baked to perfection, achieving a golden crust with a soft, velvety interior.

It's often served warm, topped with a scoop of vanilla ice cream and a drizzle of creamy syrup, creating a harmonious balance of hot and cold sensations that tantalize the taste buds. Mastro's Butter Cake is more than just a dessert; it's a luxurious culinary experience that leaves a lasting impression on all who indulge.

Why Mastro's Butter Cake is So Popular: The Secret Behind the Flavor

The popularity of Mastro's Butter Cake can be traced back to its meticulous preparation and the quality of its ingredients. Central to its allure is the balance of flavors achieved by using pure, high-quality butter, which imparts a distinct richness that sets it apart from typical desserts. The inclusion of fresh eggs and real vanilla enhances this richness, while also providing depth and complexity to the taste. Unlike many desserts that rely on excessive sugar for flavor, Mastro's Butter Cake utilizes a measured sweetness, allowing the butter's natural flavors to shine through.

Additionally, the baking process is carefully timed to ensure that the cake remains delectably moist on the inside while achieving that irresistible golden crust. This attention to detail and commitment to superior ingredients are at the heart of what makes Mastro's Butter Cake a perennial favorite among dessert lovers.

Mastro's Butter Cake Menu: What's Included in This Iconic Dessert

Component

Description



Butter Cake	A rich, moist cake with a golden crust, made with fresh eggs and real vanilla.
Vanilla Ice Cream	A creamy scoop of vanilla ice cream served on top, complementing the warm cake.
Creamy Syrup	A delightful drizzle of syrup, enhancing the overall sweetness and flavor balance.

Mastro's Butter Cake is not just about taste; each component on the menu works in harmony to create a sublime dessert experience. The combination of warm cake and cold ice cream, topped with smooth syrup, ensures that every bite is a feast for the senses.

Where to Buy Butter Cake from Mastro's: Options for Cake Lovers

For those eager to taste this culinary masterpiece, visiting Mastro's Steakhouse is a must. You can find this famed dessert on the menu across various Mastro's locations nationwide. Each steakhouse prides itself on delivering the cake fresh from their kitchens with the same quality and consistency customers love.

Some locations may also offer takeout options, allowing you to enjoy this delightful dessert from the comfort of your home. Be sure to check with your local Mastro's for specific availability, especially if you're planning a special occasion or gathering.

Mastro's Butter Cake Price: Is It Worth the Splurge?

When considering the price of Mastro's Butter Cake, one might question whether this decadent dessert is truly worth the splurge. Typically priced higher than standard restaurant desserts, Mastro's Butter Cake reflects the quality of its ingredients and the level of craftsmanship involved in its preparation. Diners can expect to pay a premium for this treat, which is in line with the overall upscale experience that Mastro's Steakhouse offers.

Those who have indulged in this dessert often agree that the price is justified by the unparalleled taste and the memorable dining experience it provides. Ultimately, the value of Mastro's Butter Cake can be appreciated by dessert connoisseurs seeking a luxurious and satisfying conclusion to their meal.



How Many Calories in Mastro's Butter Cake? Nutrition Facts and Serving Size

Understanding the nutritional content of Mastro's Butter Cake can help diners make informed choices about their indulgence. Below is a nutritional breakdown of a typical serving size:

Nutritional Component Amount per Serving (Approximate)	
Calories	1,230
Total Fat	70g
Saturated Fat	40g
Cholesterol	310mg
Sodium	760mg
Total Carbohydrates	130g
Dietary Fiber	2g
Sugars	105g
Protein	9g

These values illustrate that Mastro's Butter Cake is a rich and calorie-dense dessert, best enjoyed as an occasional treat rather than a dietary staple. The dessert's luxurious richness is reflected in its high fat and sugar content, which contributes to its delightful flavor and creamy texture. Diners should consider these nutritional facts when planning their meal and dessert choices.

Step-by-Step Guide: How to Make Butter Cake from Mastro's at Home

Craving Mastro's butter cake but can't make it to the restaurant? Why not try making it at home? Here's a simplified version that captures the essence of the beloved dessert.

Ingredients

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs



- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup whole milk

Instructions

1. **Prepare your batter** by creaming together butter and sugar until fluffy. Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.
2. **Combine dry ingredients** in a separate bowl. Gradually add to the butter mixture alternately with milk, beginning and ending with the flour mixture. Mix until just combined.
3. **Bake your cake** in a preheated oven at 350°F (175°C) for about 45 minutes or until a toothpick inserted in the center comes out clean. Allow to cool slightly before serving.

Key Ingredients in the Butter Cake from Mastro's Recipe: A Closer Look

Understanding the essential ingredients in Mastro's Butter Cake is crucial for anyone attempting to recreate this indulgent dessert at home. Each component is chosen with precision to achieve the iconic taste and texture.

- **Unsalted Butter:** The star of the show, unsalted butter imparts the cake's signature richness and tender crumb. It's important to use high-quality butter to replicate the authentic flavor.
- **Granulated Sugar:** Sugar not only sweetens the cake but also contributes to its delightful golden crust and moist crumb.
- **Eggs:** Fresh eggs provide structure and moisture, essential for the cake's dense yet soft texture. The addition of eggs also enriches the flavor profile.
- **Vanilla Extract:** Real vanilla extract adds depth and warmth to the cake, enhancing the buttery sweetness.
- **All-Purpose Flour:** This versatile flour forms the base, ensuring the cake holds together while maintaining its lightness.
- **Baking Powder:** As a leavening agent, baking powder helps the cake rise, contributing to its soft, fluffy interior.
- **Salt:** A pinch of salt balances out the sweetness, highlighting the other flavors and ensuring they harmonize.



The combination of these key ingredients, when prepared with care, results in the decadent experience that Mastro's Butter Cake is famously known for.

Tips for Perfecting Mastro's Famous Butter Cake Recipe at Home

Achieving the perfect butter cake requires a few insider tips and steps to guide you through the baking process. By following these suggestions, you can ensure that your homemade version closely resembles Mastro's renowned dessert:

1. **Use Room Temperature Ingredients:** Ensure that your butter and eggs are at room temperature before starting. This helps to create a smooth batter and ensures even incorporation of ingredients.
2. **Measure Ingredients Accurately:** Baking is a precise science, so it's important to measure your ingredients correctly. Use a kitchen scale for accuracy, especially with flour and sugar, to maintain the cake's intended texture.
3. **Do Not Overmix the Batter:** Gently fold the dry ingredients into the wet mixture until just combined. Overmixing can result in a dense cake by causing gluten to develop excessively.
4. **Line the Cake Pan:** To prevent sticking and ensure an easy release, line your cake pan with parchment paper after greasing it. This step also helps in achieving an even bake.
5. **Monitor Baking Time Closely:** Oven temperatures may vary, so start checking the cake for doneness a few minutes before the suggested baking time ends. A classic sign of readiness is when a toothpick inserted in the center comes out clean.
6. **Cool the Cake Properly:** Once baked, allow the cake to cool in the pan for 10-15 minutes before transferring it to a wire rack. This prevents the cake from breaking apart and helps it maintain its shape.
7. **Experiment with Flavors:** While sticking to the classic recipe is recommended, you can add subtle twists such as a pinch of citrus zest or a dash of almond extract to personalize your butter cake.

By incorporating these tips into your baking process, you can elevate your homemade butter cake, capturing the rich flavors and textures that make Mastro's version so unforgettable.



Baking Essentials: Tools and Ingredients for the Best Butter Cake

Achieving success in baking Mastro's Butter Cake at home requires not only an understanding of the recipe but also having the right tools and ingredients. Here's a guide to ensure you're well-prepared to create this indulgent dessert.

Essential Baking Tools

1. **Stand or Hand Mixer:** For creaming butter and sugar to a light and fluffy consistency.
2. **Mixing Bowls:** Multiple sizes for both wet and dry ingredients.
3. **Measuring Cups and Spoons:** Precise measurements are vital for baking.
4. **Kitchen Scale:** For accuracy in measuring ingredients, especially flour and sugar.
5. **Rubber Spatula:** For folding ingredients gently and ensuring thorough mixing.
6. **Cake Pans:** 9-inch round pans lined with parchment paper for easy release.
7. **Cooling Rack:** Helps the cake cool evenly without becoming soggy.
8. **Toothpick:** For testing the cake's doneness.

Key Ingredients

1. **High-Quality Unsalted Butter:** Provides the cake's rich flavor and tender crumb.
2. **Fresh Eggs:** Essential for structure and moisture, use large size for consistency.
3. **Pure Vanilla Extract:** Avoid imitation extracts to maintain depth of flavor.
4. **All-Purpose Flour:** Sifted for a light and airy texture.
5. **Granulated Sugar:** Balances the butter's richness and enhances crust formation.
6. **Whole Milk:** Adds moisture and richness to the batter.
7. **Baking Powder:** Ensures the cake rises properly with a fluffy interior.
8. **Fine Sea Salt:** Enhances flavors by balancing sweetness.

Having these essentials on hand helps streamline the baking process, ensuring your homemade butter cake meets the delicious standards set by Mastro's. With the right tools and ingredients, you're well-equipped to tackle this recipe with confidence.



Butter Cake Recipe Variations: Unique Twists on Mastro's Original

While the original Mastro's Butter Cake is a timeless delight, exploring creative variations can offer new and exciting flavors. Here are some unique twists on the classic recipe, complete with step-by-step instructions for each:

Lemon Blueberry Butter Cake

1. **Prepare the Batter:** Follow the classic butter cake batter preparation steps, but reduce vanilla extract to 1 teaspoon.
2. **Add Zest and Blueberries:** Mix in the zest of one lemon and gently fold in 1 cup of fresh blueberries into the batter.
3. **Bake:** Pour the batter into a prepared cake pan and proceed with the baking instructions of the original recipe.
4. **Create Lemon Glaze:** Whisk together 1 cup of powdered sugar and 2 tablespoons of fresh lemon juice, then drizzle over the cooled cake for a bright, refreshing touch.

Chocolate Swirl Butter Cake

1. **Divide the Batter:** Divide the prepared butter cake batter into two equal parts.
2. **Add Cocoa:** To one half of the batter, mix in 1/3 cup of cocoa powder and 2 tablespoons of milk to create a chocolate batter.
3. **Swirl the Flavors:** Alternate spoonfuls of vanilla and chocolate batters into the cake pan, then use a knife to create swirls.
4. **Bake and Serve:** Follow standard baking instructions, and serve with a dusting of powdered sugar for added presentation.

Almond Raspberry Butter Cake

1. **Adjust the Ingredients:** Replace vanilla extract in the classic batter with 1 teaspoon of almond extract.
2. **Layer with Raspberries:** Pour half of the batter into the cake pan, spread 1/2 cup of raspberry preserves over it, then cover with the remaining batter.
3. **Top with Almonds:** Sprinkle slivered almonds over the top before baking.
4. **Finish and Serve:** Bake as directed, and serve with a dollop of whipped cream to complement the almond and raspberry flavors.



These variations on Mastro's original Butter Cake offer delightful new experiences without compromising the lusciousness of the foundational recipe. Experimenting with flavors not only enhances personal preferences but also turns a well-loved classic into your own special creation.

How to Serve and Enjoy Mastro's Butter Cake Like a Pro

Serving Mastro's Butter Cake with style enhances the entire dessert experience. Follow these steps to enjoy the cake like a pro:

1. **Warm the Cake Slightly:** If you prefer a warm dessert, gently heat the butter cake in the oven at a low temperature for a few minutes to release its buttery aroma and soften the texture.
2. **Plate with Care:** Use a cake lifter or wide spatula to place the slice neatly onto a serving plate. This ensures the delicate cake keeps its shape.
3. **Add Toppings:** Consider adding a scoop of vanilla ice cream on top for a contrast of temperatures, or drizzle a bit of caramel or chocolate sauce for extra richness.
4. **Garnish Elegantly:** Add a touch of elegance with fresh berries or mint leaves. These small details create visual appeal and complement the cake's flavors.
5. **Pair with a Beverage:** Serve with a freshly brewed cup of coffee or a cold glass of milk. The beverage choice can enhance the cake's flavor profile.
6. **Savor the Experience:** Take small, flavorful bites and enjoy the blend of rich butter cake and toppings with each mouthful. Relish the indulgent treat either alone or shared with friends and family.

With these steps, you'll enjoy Mastro's Butter Cake at its best, making every occasion feel special and memorable.

Famous Butter Cake Recipes: Exploring Similar Desserts Around the World

Butter cake is a beloved treat across many cultures, with each region offering its own spin on this classic dessert. Below are five famous butter cake recipes from around the world, complete with step-by-step instructions for each.



1. English Pound Cake

1. **Gather Ingredients:** You'll need 1 cup unsalted butter, 1 cup granulated sugar, 4 large eggs, 2 cups all-purpose flour, and a pinch of salt.
2. **Cream Butter and Sugar:** In a large bowl, beat the butter and sugar together until light and fluffy.
3. **Add Eggs:** Incorporate eggs one at a time, beating well after each addition.
4. **Mix Dry Ingredients:** Gradually sift in flour and salt, mixing until just combined.
5. **Bake:** Pour batter into a greased loaf pan and bake at 350°F (175°C) for 50-60 minutes, or until a toothpick comes out clean.

2. French Gateau Breton

1. **Prepare the Dough:** Mix 2 cups of all-purpose flour with 1 cup salted butter, 1 cup sugar, 6 egg yolks, and a splash of vanilla extract until a dough forms.
2. **Chill the Dough:** Wrap in plastic and refrigerate for 30 minutes.
3. **Roll and Shape:** Roll out dough to fit a pie pan or tart tin.
4. **Brush with Egg Wash:** Use remaining egg yolks to brush over the top.
5. **Bake:** Bake at 350°F (175°C) for 40 minutes until golden.

3. Japanese Castella Cake

1. **Gather Ingredients:** Collect 1 cup bread flour, 1 cup sugar, 4 eggs, honey, and milk.
2. **Mix Ingredients:** Beat eggs and sugar until thick and foamy.
3. **Add Flour and Liquids:** Gently fold in sifted flour, then add honey and a little heated milk.
4. **Pour Batter:** Pour into a lined loaf pan.
5. **Bake:** Bake at 320°F (160°C) for 40-45 minutes until firm to the touch.

4. Brazilian Bolo de Fubá

1. **Prepare Ingredients:** Get 1 cup cornmeal, 1/2 cup flour, 1 cup sugar, 1/2 cup milk, 3 eggs, and 1/2 cup butter.
2. **Blend Wet Ingredients:** Mix butter, sugar, and eggs until well combined.
3. **Combine with Dry:** Stir in cornmeal, flour, and milk.
4. **Blend Until Smooth:** Ensure the mixture is smooth and homogenous.
5. **Bake:** Cook in a preheated oven at 350°F (175°C) for 30-40 minutes in a greased pan.



5. Malaysian Kek Lapis

1. **Make Batter:** Combine 1 cup flour, 1 cup butter, 11 egg yolks, 1 cup sugar, and preferred spices.
2. **Separate Layers:** Divide batter into different bowls, and add food coloring for each layer.
3. **Layer and Grill:** Pour a thin layer into a cake pan and grill for a few minutes, repeating with colored layers.
4. **Build Layers:** Continue the process until all layers are complete.
5. **Finalize:** Let cake cool before slicing.

These international butter cake recipes showcase the diverse ways in which this simple yet delightful dessert can be adapted and reinvented, offering a unique taste experience with every bite.

Mastro's Butter Cake vs. Other Butter Cakes: What Sets It Apart?

Feature	Mastro's Butter Cake	English Pound Cake	French Gateau Breton	Japanese Castella Cake	Brazilian Bolo de Fubá	Malaysian Kek Lapis
Texture	Rich, dense, and buttery	Dense and crumbly	Firm and crumbly	Light and spongy	Moist and slightly crumbly	Rich and layered
Flavor Profile	Decadent butter flavor enhanced with almond and raspberry variations	Pure buttery with subtle vanilla	Buttery with a hint of saltiness	Delicate with honey sweetness	Slightly sweet with corn flavor	Spiced with a variety of flavors
Primary Ingredients	Butter, cream cheese, sugar, eggs	Butter, sugar, eggs, flour	Butter, sugar, egg yolks, flour	Flour, sugar, eggs, honey	Cornmeal, sugar, milk, eggs	Flour, sugar, egg yolks, butter



Preparation Style	Traditional baking with unique flavor twists	Simple creaming method	Mixing and chilling dough	Beating until foamy	Simple blending method	Layering and grilling
Serving Suggestions	With ice cream or whipped cream, drizzled with sauce	Served plain or with fruit toppings	Typically served plain	Typically served plain or with green tea	Often enjoyed as a snack	Served in layered slices
Unique Characteristic	Known for its rich, decadent taste and innovative flavor modifications	Classic, traditional buttery delight	Dense texture with rich taste	Signature honey-infused sweetness	Popular corn-based cake	Vibrant and visually striking

This table highlights the distinct characteristics of Mastro’s Butter Cake in comparison to other famous butter cakes from around the world, emphasizing its unique texture, flavor, and serving style.

Conclusion

In exploring the world of butter cakes, Mastro’s Butter Cake stands out for its rich and decadent flavor, luxurious texture, and versatility, marking it as a beloved favorite among dessert enthusiasts. While it shares some characteristics with classic butter cakes like the English Pound Cake or the Japanese Castella Cake, Mastro’s Butter Cake distinguishes itself with its unique ingredients and creative flavor variations. It’s not just a dessert but a memorable experience, often served with accompaniments that further enhance its already indulgent quality.

From the incorporation of cream cheese for added richness to the innovative almond and raspberry twists, Mastro’s Butter Cake exemplifies how traditional desserts can be elevated into gourmet delights. As with the diverse array of global butter cakes, each reflecting their cultural origins and traditions, Mastro’s Butter Cake continues to bring joy and satisfaction, maintaining its iconic status in the culinary world.



Frequently Asked Questions about Mastro's Butter Cake: Answers You Need to Know

Have more questions about Mastro's butter cake? Here are some commonly asked ones.

1. **Can I freeze Mastro's butter cake?** Yes, it freezes well. Wrap it tightly in plastic wrap and store in an airtight container for up to three months. Allow it to thaw overnight in the refrigerator before reheating.
2. **Is there a gluten-free version available?** While the original recipe is not gluten-free, you can experiment with gluten-free flour blends to create a similar texture.
3. **Can I make this cake ahead of time?** Absolutely. Bake the cake a day in advance and store at room temperature. Reheat briefly in the oven before serving to maintain its signature warmth and moistness.

Mastro's butter cake is a testament to the art of dessert-making. With its rich history, exceptional flavor, and enduring popularity, it continues to be a must-try for dessert lovers everywhere. Whether you're enjoying it at the steakhouse or recreating it in your kitchen, this cake promises a sweet experience you won't soon forget.