

Let Me Eat Cake

Tags: Caramel, Frosting, Yellow Cake
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Ingredients

Cake

- 2 3/4 cups cake flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 16 tablespoons unsalted butter, softened
- 1 3/4 cups sugar
- 4 large eggs at room temp
- 1 tablespoon vanilla extract (I used a bit less)
- 1 1/2 cups whole milk at room temp

Frosting

- 8 tablespoons unsalted butter
- 1 cup dark brown sugar, packed
- 1/4 cup whole milk
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract

Instructions

Preheat your oven to 350° and set up a rack in the center of the oven. First things first, whisk the flour, baking powder and salt together in a bowl and set aside.

In a large bowl or a stand mixer, beat the butter and sugar together until light and fluffy (about 3-6 minutes). Now beat in the eggs one at a time and the vanilla until combined – about 30 seconds. Now it's time to reduce the mixer speed to low and beat in the dry ingredients and the milk. You'll add 1/3 flour mixture followed by 1/2 of the milk, then another 1/3 flour, the rest of the milk and then the rest of the flour. Get it? Beat all of this until only just combined.

Pour the batter into the prepared 9"x13" pan. Smooth it out and give it a tap on the counter and toss it in the oven for 25-30 minutes or until a tester comes out mostly clean (a couple moist crumbs won't hurt).

For the frosting:

Bring the butter and brown sugar to a boil in a medium saucepan that you don't mind using a hand mixer in (i.e. don't use a non-stick pan or anything coated). Make sure that you're stirring constantly until the sugar is dissolved and the mixture becomes foamy – about 3-5 minutes. Once you hit that, whisk in the milk, bring the mixture to a brief boil and then remove from the heat. Working fairly quickly here, stir in the confectioners' sugar and vanilla with a wooden spoon and then grab your mixer and beat until smooth – about 2-3 minutes. Pour the warm frosting over the cake and get really excited. You can try to let the frosting cool about 25 minutes before cutting yourself a piece of cake or not. It's your cake. You made it and you can do whatever you want with it.