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Charles Schiller Advertisement - Continue Reading Below Cal/Serv: 332 Yields: 8 servings Prep Time: 0 hours 20 mins Total Time: 0 hours 55 mins 1/2 c. (1 stick) unsalted butter, at room temperature, plus more for cake pan 1 1/2 c. sifted cake flour, plus more for cake pan 1 1/2 tsp. 1/4 tsp. 1 c. 2 large eggs, at room temperature 1/2 tsp. 1/2 c. This ingredient shopping module is created and maintained by a third party, and imported onto this page. You may be able to find more information about this and similar content on their web site. Preheat oven to 400° F. Lightly coat an 8-inch cake pan with butter and dust with flour. Sift together cake flour, baking powder, and salt into a large mixing bowl. Beat butter into the flour mixture, one heaping 1/4 teaspoonful at a time, using an electric mixer on low speed, until the mixture resembles coarse sand. Beat in sugar, a tablespoon at a time, until the mixture resembles fine damp sand. Beat in eggs one at a time. Increase mixer speed to medium-high and beat vanilla and milk just until blended. (Do not over beat.) Transfer to the prepared pan and bake until a wooden skewer inserted in the center comes out clean, 30 to 35 minutes. Cool cake in the pan on a wire rack for 5 minutes. Then transfer to the rack to cool completely. Ice with Browned-Butter Glaze. Before you begin, check baking powder expiration date. If it has passed, buy a fresh canister. Advertisement - Continue Reading Below Home Dishes & Beverages Cakes Birthday Cakes Total Time Prep: 15 min. Bake: 25 min. + cooling Makes 16 servings Indulge in this layer cake topped with rich buttercream—a vanilla lover’s dream. I use pure vanilla extract for the best flavor. —Michelle Dorsey, Wilmington, Delaware Vanilla Cake with Vanilla Buttercream Frosting Recipe photo by Taste of Home 3/4 cup unsalted butter, softened 1-1/2 cups sugar 3 large eggs, room temperature 1-1/2 teaspoons vanilla extract 2-1/3 cups cake flour 2-1/2 teaspoons baking powder 1/2 teaspoon salt 3/4 cup 2% milk FROSTING: 1 cup unsalted butter, softened 3 teaspoons clear vanilla extract 2-1/2 cups confectioners’ sugar Optional: Colored sprinkles or nonpareils Preheat oven to 350°. Line bottoms of 2 greased 9-in. round baking pans with parchment; grease parchment. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. In another bowl, mix the flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Pour into prepared pans, dividing batter evenly. Bake at 350° until a toothpick inserted in center comes out clean, 25-30 minutes. Cool in pans 10 minutes before removing to wire racks; remove parchment. Cool completely. For frosting, in a small bowl, beat butter and vanilla until blended. Gradually beat in confectioners’ sugar until smooth. Spread frosting between layers and over top and sides of cake. Decorate with sprinkles or nonpareils if desired. 1 slice: 420 calories, 22g fat (13g saturated fat), 89mg cholesterol, 171mg sodium, 54g carbohydrate (38g sugars, 0 fiber), 3g protein. Mike Garten This classic vanilla cake doubles as a floral centerpiece. Advertisement - Continue Reading Below Yields: 16 Total Time: 1 hour 20 mins Cake Layers 4 1/2 c. 4 tsp. 3/4 tsp. 1 1/2 c. (3 sticks) unsalted butter, at room temperature 2 1/4 c. 6 large eggs, at room temperature 2 tsp. 2 1/4 c. whole milk, at room temperature Frosting 1 lb. 1 c. (2 sticks) unsalted butter, at room temperature 2 tbsp. 2 tsp. Edible flowers, for decorating This ingredient shopping module is created and maintained by a third party, and imported onto this page. You may be able to find more information about this and similar content on their web site. Make cake: Heat oven to 325°F. Oil four 8-inch round cake pans and line bottoms with parchment; oil parchment. In medium bowl, whisk together flour, baking powder and salt. Using electric mixer, beat butter and granulated sugar in large bowl on high speed until light and fluffy, about 3 minutes. Reduce speed to medium and add eggs, 1 at a time, beating each until incorporated before adding another. Beat in vanilla. Reduce speed to low; add flour mixture in 3 parts, alternating with milk and beating until just incorporated. Divide batter among prepared pans and bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Transfer cakes to wire racks; let cool in pans 10 minutes, then invert onto racks to cool completely. Using a serrated knife, trim rounded tops of cakes to make flat, even layers. If sides of cakes are darker, freeze 2 hours, then gently file edges using fine grater. Meanwhile, make frosting: Sift confectioners’ sugar into bowl. Using electric mixer, beat butter in large bowl on medium speed until creamy, about 2 minutes. Reduce speed to low and gradually add sugar, alternating with heavy cream. Beat in vanilla extract. Increase speed to high and beat until fluffy, about 2 minutes. Assemble cake: Place 1 cake layer on cake board or cake stand. Spread with 3/4 cup frosting. Top with another cake layer and repeat. Frost top and sides of cake with remaining frosting, making sure sides of cake are very smooth. Chill until ready to serve or up to overnight. Just before serving, gently press flowers onto sides of cake. Nutritional information (per serving): About 670 calories, 33.5 g fat (19.5 g saturated), 7 g protein, 275 mg sodium 86 g carb, 1 g fiber Advertisement - Continue Reading Below Our latest recipes Medium Preheat oven to 190°C. In a large bowl, combine the beef, pork, veal, egg, onion, parsley, garlic, oregano, salt, and pepper and mix until well combined. Scoop the mixture into mini muffin tins. Bake until browned, about 15 to 20 minutes. Serve on The Spruce / Kristina Vanni & Eric Kleinberg S’mores are an American classic. A warm, toasted marshmallow sandwiched between two graham crackers and a perfectly melted square of chocolate is a gooey, melty, crispy, and sweet treat. This flavor profile is the basis for an impressive s’mores layer cake with a drippy ganache topping, and there are even extra s’mores as decoration on top! Although graham crackers are the most traditional, you could put your own twist on s’mores by using vanilla wafer cookies, gingersnaps, or crumbled buttery sugar cookies instead. Typically milk chocolate is used, but if you prefer dark chocolate or even white chocolate those are also delicious and unique twists on the classic combination. Serve this show-stopping cake at a birthday party, show it off at a potluck or bake sale, or end a barbecue on a festive note. It’s a great way to enjoy the flavors of s’mores without the smoky campsite. For the Chocolate Cake: 1 (15.25-ounce) box chocolate cake mix 1 cup water 3 large eggs 1/3 cup vegetable oil For the Marshmallow Frosting and Graham Cracker Crumble: 3 cups powdered sugar 1 cup unsalted butter, softened 1 tablespoon milk 1/2 teaspoon vanilla extract 1 (7-ounce) jar marshmallow fluff 1/4 cup graham cracker crumbs For the Chocolate Ganache: 4 ounces semisweet chocolate chips 1/3 cup heavy whipping cream For the S’mores Garnish: 16 graham crackers 8 large marshmallows, halved 8 chocolate bar pieces, or fun-size chocolate bars Gather the ingredients. Preheat the oven to 350 F. Grease and flour two 8-inch cake pans and set aside. The Spruce / Kristina Vanni & Eric Kleinberg In a large mixing bowl, combine the cake mix, water, eggs, and oil until moistened. Beat at medium speed for 2 minutes. The Spruce / Kristina Vanni & Eric Kleinberg Pour the batter into the prepared pans. Bake for 26 to 31 minutes. The cakes are done when a toothpick inserted in the center comes out clean. The Spruce / Kristina Vanni & Eric Kleinberg Cool in the pans on a wire rack for 15 minutes. Remove from pans and cool completely before frosting. The Spruce / Kristina Vanni & Eric Kleinberg To make the frosting, combine the powdered sugar, butter, milk, and vanilla in a large mixing bowl. Beat until fluffy. Beat in the marshmallow cream. The Spruce / Kristina Vanni & Eric Kleinberg Place the first cake layer on the serving platter. Spread some of the marshmallow buttercream on top of the layer. The Spruce / Kristina Vanni & Eric Kleinberg Sprinkle with the graham cracker crumbs. The Spruce / Kristina Vanni & Eric Kleinberg Top with the other cake layer and cover the cake with the remaining marshmallow buttercream frosting. Refrigerate to set, at least an hour. For the chocolate ganache, combine the semisweet chocolate chips and whipping cream in a small saucepan over low heat. Cook, stirring frequently, until the chocolate is melted and smooth. Cool for 5 minutes. The Spruce / Kristina Vanni & Eric Kleinberg Pour the ganache mixture on top of the chilled cake and allow it to drip down the sides of the cake. The Spruce / Kristina Vanni & Eric Kleinberg Make the s’mores garnish. Toast the marshmallows over an open fire or using a kitchen torch to toast. Sandwich them between two graham cracker pieces with a small piece of a chocolate bar. The Spruce / Kristina Vanni & Eric Kleinberg Place the s’mores garnish around the top of the cake. The Spruce / Kristina Vanni & Eric Kleinberg Chill until ready to serve. Enjoy! To make indoor s’mores, do not toast the marshmallows. Place half of the graham cracker squares on a microwave-safe plate and top with the chocolate and marshmallows. Microwave for 15 to 20 seconds or until marshmallows puff. Cover with remaining graham cracker squares and press together gently to secure. Rate This Recipe I don’t like this at all. It’s not the worst. Sure, this will do. I’m a fan—would recommend. Amazing! I love it! Thanks for your rating!





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