

3 KILLER Cakes

from Leia Bushman
at eatitandsayyum.com



Eat It & Say Yum





Butterscotch Cake

Recipe by Leia Bushman, eatitandsayyum.com

Ingredients

- 2 cups cake flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/4 cup butter- at room temperature
- 3/4 cup brown sugar- packed
- 1/4 cup oil- vegetable, canola, etc.
- 2 Tbs vanilla
- 2 eggs- at room temperature
- 1 cup buttermilk
- 2 Tbs molasses

Instructions

1. Preheat oven to 350 degrees. Line 3, 6 inch round cake pans with parchment paper, then grease and flour them. Set the pans aside. (If you only have two pans, you can bake in those two, then wash one and bake the last one separately.)
2. In the bowl of a stand mixer, I use my whisk attachment in my Bosch, mix the flour, baking soda, baking powder, and salt- just til combined. Then add the sugar, and mix again.
3. Add the soft butter to the flour and turn the mixer on low/ medium until the mixture is similar to sand.
4. In a separate bowl, mix the eggs, vanilla, molasses, and oil. Add those to the flour mixture and mix on low/ medium speed until combined. Scrape down the sides of the mixing bowl with a rubber scraper. With the mixer on low, slowly add the buttermilk. Mix until smooth, scraping down the sides of the bowl when needed.
5. Divide the batter evenly among the three cake pans. Bake 25-28 minutes, after 25 minutes -and if the cakes aren't jiggle in the center- lightly touch the tops of the cakes and see if they spring back. If they don't, you can test them with a toothpick to see if they are done. If they don't spring back, bake for a few more minutes, then test again.

6. Once the cakes are baked and out of the oven, let them cool upside down on a wire rack, in the pans for about 5-10 minutes. Then invert the pans, loosen the edges if necessary and remove the cakes from the pan. Peel off the parchment paper from the bottom of the cakes, and let them cool completely.
7. If the cakes are domed, you can level the tops by carefully cutting them off.
8. Put a dab of frosting on your cake plate, then add one layer of cake. Spread frosting over the top of the cake, then drizzle the butterscotch sauce over the frosting. Repeat with another layer of cake, frosting, and sauce. On the last layer of cake, spread frosting over the top and sides and smooth around the edges and top. Drizzle more butterscotch sauce over the top of the cake, just enough to cover the top and let some drizzle down the sides.



Fresh Carrot Cake with Ginger Snap Crumbles

Ingredients

- 2 cups flour
- 1 1/2 cups sugar
- 1 tsp baking soda
- 1 tsp baking powder
- 2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 3 eggs- room temperature
- 1/2 cup butter-melted
- 3/4 cup buttermilk- room temperature
- 2 tsp vanilla
- 1, 8 oz can crushed pineapple- drained
- 4 large carrots, peeled and grated
- Fluffy Cream Cheese frosting: 8 oz cream cheese- at room temperature
- 1 cup butter- at room temperature
- 4 cups powdered sugar
- pinch of salt
- 1-2 Tbs milk
- 1/2 cup heavy cream
- 1 Tbs powdered sugar

- 1/2 cup crushed ginger snaps

Instructions

1. Set buttermilk and eggs out to come to room temperature. Preheat oven to 350 degrees. Prepare pans with parchment paper, grease and flour. Mix all dry ingredients in a large mixing bowl.
2. Peel and grate the carrots, set aside. Drain the pineapple juice, set fruit aside.
3. In a separate bowl stir together the buttermilk, eggs, vanilla, and butter. Add these wet ingredients to the bowl of dry ingredients and mix til fully incorporated. Add the carrots and pineapple, and gently stir. Pour into two prepared 8 inch round pans, or a greased 9×13 pan.
4. Bake two round pans for 30-38 minutes. At 30 minutes check the cake, give the pan a little jiggle and see if the cake jiggles. If the cake shows no movement, then test the center with a toothpick. If it does jiggle, bake for a few more minutes then check again. For a 9×13 pan, bake 40 minutes then check the cake with the same method. Bake a few more minutes if needed.
5. If using a 9×13 pan, let cake cool completely in the pan, then frost. For two 8 inch round pans, let baked cakes cool for about 10 minutes, then loosen them from the pans and invert onto a cooling rack. Let cool completely. Wrap the cooled cakes tightly with plastic wrap and chill them for 1-2 hours in the fridge, or 20-30 minutes in the freezer before cutting and frosting them.
6. Prepare frosting by beating the cream cheese until smooth, preferably in a stand mixer, but hand mixer will work as well. Add the soft butter and beat for 1-2 minutes. Beat in the vanilla, then add the 4 cups powdered sugar and beat again. Add the 1-2 Tbs of milk to thin frosting as needed.
7. In separate mixing bowl, beat the heavy cream and 1 Tbs powdered sugar until stiff peaks form. Slowly fold the cream cheese frosting in with the whipped cream. Using a rubber spatula, gently fold in about 1/2 cup of the frosting at a time. Repeat until all the frosting has been folded in. Frosting should be light and fluffy.
8. Level the cakes, and torte them, by cutting them in half thickness wise. Lay one layer of cake on the cake board or stand. Fill with frosting, then top with the next layer of cake. Repeat. Chill frosting if it is too soft.
9. Spread frosting on the top and sides of the cake. Using a frosting spatula, lightly drag the tip of it around the top edge of the cake, while turning the cake board or stand. Working towards the center to give the frosting a spiral swirl look. Carefully sprinkle the cookie crumbs onto the sides of the cake. Let cake sit in fridge until ready to serve.



Chocolate and Peanut Butter Cake

Ingredients

- For cake: 2 1/4 cups flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 cups brown sugar
- 1/2 cup shortening
- 1 cup buttermilk
- 1 tsp vanilla
- 3 eggs
- 2 oz. semi-sweet baking chocolate
- For frosting: 1 cup butter- at room temp
- 1/3 cup peanut butter- creamy
- 1 tsp vanilla
- 3 cups powdered sugar
- 1/4 cup heavy whipping cream
- For ganache: 1/2 cup heavy whipping cream
- 1, 12 oz bag of semi-sweet chocolate chips

Instructions

1. Preheat oven to 350 degrees. Grease 3, 8 inch round cake pans, then line them with parchment paper and grease and flour over the paper. Sift together the flour, baking soda, salt and baking powder into the bowl of a stand mixer. Add the brown sugar, shortening, vanilla, and 3/4 cup of the buttermilk. Mix together for about a minute, until completely combined and smooth. While the mixer is going, on low, add the remaining buttermilk, melted chocolate and then one egg at a time. Keep mixing for another minute. Scraping the sides occasionally as you add all the ingredients.

2. Divide batter evenly between the three pans. Bake for 22 minutes then check with a toothpick to test if they are done. Bake for 2-5 minutes more if they aren't done yet. When ready, remove from oven and set on a cooling rack until cooled. Slide a butter knife around the edges and then invert cakes onto the cooling rack. Frost within a few hours, or wrap tightly with plastic wrap and store in freezer until ready to frost.
3. For the frosting, cream the butter until smooth in a stand mixer. Add the vanilla and peanut butter and beat again. Add the powdered sugar one cup at a time, and the heavy cream to get the desired consistency. Place one cake layer on your cake stand or plate and spread about 1/4 of the frosting over the bottom layer of cake. Top with another cake layer and another 1/4 of the frosting. Repeat with the last layer of cake. With the remaining 1/4 of frosting, spread it around the sides and use a scraper to spread a thin layer around the cake. The crust is meant to show through with crumbs. Store the cake in a cool place, or even the fridge until ready to cover with ganache.
4. For the ganache, heat the 1/2 cup heavy whipping cream in a sauce pan over medium-high heat, just until bubbles start to form in it, almost a boil. Pour the chocolate chips in a medium-large glass bowl and pour the hot cream over them. Let sit for a few minutes, then gently stir to combine. Don't over mix. If chocolate chips aren't fully melted you can heat the mixture in a microwave for 15 second spurts until all chips are melted.
5. Pour the ganache over the top of the, gently spreading it to the edges with an offset spatula and letting it drip down the sides. You probably won't need all of the ganache, depending on how thick you want that layer and how far down you want the drips to go on the cake.
6. Optional: Let the ganache cool and set before serving.