Cakes

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Introduction

Cake Flour

Source: Faux Martha

Description

How to make cake flour

Ingredients

Instructions

If a recipe calls for cake flour, don't run to the store just yet. You can make your own by combining 3/4 cup + 2 tablespoons all purpose flour with 2 tablespoons corn, tapioca, or potato starch. Recipe yields one cup.

Chocolate Rum Tres Leches Cake

Description

Can tres leches cake be improved upon? This version ups the ante with the addition of coffee, cocoa, chocolate, and a healthy dose of booze.

Ingredients

- 3/4 cup water
- 2 tsp instant coffee crystals
- 1/2 cup unsweetened cocoa powder, prefer dutch process
- 1 3/4 cup cake flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt, plus a pinch
- 1 1/4 cup sugar
- 5 large egg yolks
- 1 tsp vanilla
- 1/2 cup vegetable oil
- 8 Large egg whites
- 3/4 tsp cream of tartar
- 4 oz semi sweet chocolate
- 1 cup half & half
- 14 oz sweetened condensed milk
- 12 oz evaporated milk NOT non-fat
- 1/2 cup dark rum
- 3 cup very cold heavy cream
- 1/2 cup powdered sugar*
- 1 tsp vanilla**

Instructions

For the cake:

Heat the oven to 325°F and arrange a rack in the middle. Coat the sides and bottoms of 2 (9-inch) cake pans with butter. Cut 2 rounds of parchment paper and place in the bottoms of the pans. Butter the tops of the parchment and dust the pans with flour, tapping out the excess; set aside.
Place the water in a small saucepan and bring to a boil over high heat. Remove from the heat, add the instant coffee, and stir until dissolved. Place the cocoa powder in a medium heatproof bowl and whisk in the hot coffee until there are no lumps. Let cool slightly, about 15 to 20 minutes.
Sift the measured flour, baking powder, baking soda, 1/2 teaspoon of the salt, and 1/2 cup plus 2 tablespoons of the sugar into a large bowl; set aside. Place the egg yolks, oil, and vanilla in a separate large bowl and whisk until combined. Pour the cooled cocoa mixture into the egg mixture and gently whisk until smooth. Pour the egg mixture into the flour mixture and whisk until the batter is smooth; set aside.
Place the egg whites, the remaining pinch of salt, and the cream of tartar in the bowl of a stand mixer and beat on medium-high speed until the egg whites begin to turn white and foamy, about 1 to 2 minutes. Slowly add the remaining 1/2 cup plus 2 tablespoons sugar, about 1 minute. Continue beating until stiff and glossy peaks form, about 2 minutes more.
Using a rubber spatula, stir about one-third of the egg whites into the batter to lighten the mixture. In two additions, gently fold in the remaining egg whites, making sure no white streaks remain but being careful not to deflate the whites. Equally divide the batter between the prepared pans. Bake side by side, rotating halfway through the baking time, until a toothpick inserted into the center comes out clean, about 40 to 45 minutes.
Cool the pans on a rack for 10 minutes, then unmold the cakes onto the rack to cool completely. Wash the cake pans.
Using a serrated knife, trim a very thin layer from each cake top, just enough to even out the surface and expose the inside of the cake. Return the cakes to the cleaned cake pans; set aside.

Cakes

For the tres leches:

Place the chocolate in a large, heatproof bowl. Place the half-and-half in a small saucepan over medium heat and bring it just to a boil. Pour the half-and-half over the chocolate and let it sit until the chocolate has softened, about 1 minute, then whisk until smooth. Whisk in the condensed milk, evaporated milk, rum, and salt until smooth and combined.
Divide the tres leches mixture into 2 equal portions. Starting with 1 cake and 1 portion, pour as much of the tres leches mixture over the cake as possible. Repeat with the second cake and tres leches portion. Set the cakes aside until they begin to absorb the mixture, about 20 minutes. Continue to add more of the mixture until all of it has been added, about 30 to 40 minutes more. Cover the cakes with plastic wrap and refrigerate 4 hours, or freeze 1 1/2 to 2 hours, until the cakes are easier to handle. (They may not completely absorb all of the mixture.)
Turn the cakes out of the pans by inverting each onto a plate over the sink, as some unabsorbed mixture may spill out.

For the filling and to assemble:

Place the cream in the bowl of a stand mixer fitted with a whisk attachment and whip until slightly thickened. Add the powdered sugar and vanilla and continue beating until thickened and smooth.
To assemble the cake, place 1 of the cakes on a serving platter. Using an offset spatula or long, thin knife, spread about one-third of the filling evenly on top. Place the second cake on top and evenly spread the remaining filling over the top and sides of the entire cake. Refrigerate for at least 15 minutes to let the whipped cream set.
Just before serving, garnish the cake: Hold the piece of chocolate with a paper towel in one hand, and use a vegetable peeler to shave the chocolate all over the top of the cake. Serve immediately.

Gin and Tonic Cake

Description

So, like… I don't even know. The cake is fantastic. It is super fluffy and soft, and since you poke holes in it like that old school 90s better-than-sex-cake and it is drenched with a gin glaze, it does get super moist. (And yes, that's my second use of "moist" in this post because have you checked out a thesaurus? I am not describing this cake as clammy, damp, drippy or soggy.) Let's just say: it totally depends on your gin tolerance. You MUST have somewhat of a palate for it.

I highly suggest taking the gin glazes and beginning with a base of 1-2 tablespoons of gin, then tasting from there. We adored the strong gin flavor mixed with the thick lime cake, but it may be a little too much for some people.

If you can't handle gin whatsoever… if you tossed your cookies one too many times in college or had your own turkey baster incident, I would not make this cake. I mean, you could totally try, but I do not want to witness the aftermath of your first bite. Stick with something lime-ish and only lime-ish. I'll have your share of gin.

Ingredients

- 3 cup all purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1 cup unsalted butter room temperature
- 1 3/4 cup sugar
- 4 large eggs
- 2 tsp vanilla
- 1 1/2 tbsps freshly grated lime zest
- 1/4 cup gin
- 1/4 cup milk

Instructions

Preheat oven to 350 degrees F. Mix flour, baking powder and salt together in a bowl and set aside.

In the bowl of your electric mixer, beat butter on medium speed until creamy. Add in sugar and beat on medium-high speed until fluffy, about 5 minutes, scraping down the bowl if needed. Add in each egg one at a time, beating until fully incorporated before adding the next. Add in vanilla and lime zest and mix.

With the mixer on low speed, add in half of the dry ingredients. Add in gin, milk and lime juice, mixing until combined and scraping the bowl if necessary. Add remaining flour and beat until just combined. Pour into a greased 9×13 baking dish, and bake for 35-40 minutes, until top is golden and center is not jiggly. Remove cake from over and immediately poke holes over top with a toothpick or fork. Pour gin glaze over then, then let cake cool completely. While cake is cooling, mix up icing and once cooled, frosted. Note: you can sub tonic water in for the gin/milk portion of the recipe if desired.

Gin Glaze

1 3/4 cups powdered sugar

5 tablespoons gin

the juice of 1 lime

Mix ingredients together until a glaze forms, then pour over cake immediately while it is still warm. Note: start with 1-2 tablespoons of gin, if more non-gin liquid is needed, use tonic water, milk or cream. You can use more tonic in the glaze if desired.

Gin Icing

2 1/2 cups powdered sugar

2-3 tablespoons gin

drop of vanilla extract

Mix ingredients together until a very thick but spreadable icing forms. Once cake has completely cooled, spread a thin layer of icing all over the cake. Note: start with 1-2 tablespoons of gin, if more non-gin liquid is needed, use tonic water, milk or cream. You can sub more tonic (instead of gin) in the frosting if desired.

Upside Down Caramelized Banana Bread Skillet Cake

Description

I made this bread slash cake slash cake slash bread right before I left on vacation. So I had to like, eat a lot of it so it wouldn't go to waste. And about halfway through, I just started scraping at the bottom with a fork, devouring all of the caramely and sugar-crusted bananas.

This was a wise, wise choice my friends. For once, I did something right.

Ingredients

- 1/2 cup unsalted butter melted and cooled plus 3 tablespoons
- 1 1/2 cup sugar
- 1/2 cup brown sugar plus 1/3 cup
- 2 large eggs
- 2 tsp vanilla
- 2 cup flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 4 bananas - about 1 1/4 cup plus 2 bananas sliced
- 1/3 cup milk

Instructions

Preheat oven to 400 degrees F. In a small bowl, mix together flour, baking soda, salt and cinnamon. Set aside.

Heat a cast iron skillet (min was 12 inch) over medium heat. Add 3 tablespoons of butter, and let sizzle and melt, then whisk in 1/3 cup brown sugar and add in the sliced bananas in a single layer.

Cook for 2-3 minutes, then remove from heat and set aside while making batter.

In a large bowl, whisk together melted butter and sugars.

Once combined, whisk in eggs and vanilla until smooth.

Add in dry ingredients, stirring to bring together, then add in mashed bananas and mix. Add in milk and mix until combined.

Pour batter over bananas in skillet and spread evenly.

Bake for 30-35 minutes, or until cake is golden and set in the middle.

Let cool for 5-10 minutes, then serve hot with ice cream.

Note: this same recipe will most likely work in a 10-inch skillet and just yield a taller cake. I would begin by baking for 30 minutes and check the cake. If you are using a smaller skillet, I would cut the recipe in half and start by baking at 20 minutes.