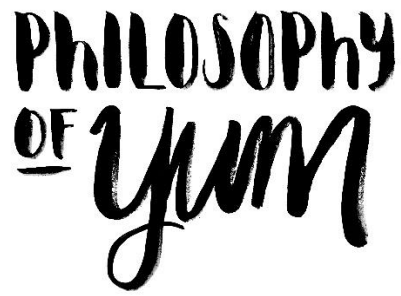


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FROM THE BAKERY

ULTIMATE VANILLA CAKE RECIPE





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INGREDIENTS

The Cake:

430 g Cake Flour
3 ½ tsp Baking Powder (20 g)
1 tsp Fine Sea Salt
160 g Salted Butter
80 g Canola Oil
385 g Granulated Sugar
190 g Egg (3 whole eggs + 2 yolks),
without shell
4 tsp Vanilla Extract
1 ½ tsp Apple Cider Vinegar
250 g Plain Yoghurt (at least 7% fat)
100 g Full Cream/Whole Milk (about 4,5% fat)

Cream Cheese Frosting:

200 g Cold Fresh Whipping Cream (about 33%
fat)
100 g White Chocolate (GOOD quality e.g. Lindt.
At least 30% cocoa solids)
550 g Cold Cream cheese (about 30% fat, non-
aerated)
1 Tbsp Vanilla Extract
1/8 tsp Sea Salt
140 g Pure Icing Sugar

CAKE Method:

1. Preheat oven to 175°C/347°F.
2. Sift together the flour, baking powder and salt in a large bowl. Set aside.
3. Now prepare your sugar by making it almost as fine as powdered sugar in a high-speed food processor. Castor sugar is not fine enough. You need it to be as close to powdered sugar as possible so that it can dissolve much faster and amplify the effects of your creaming process.
4. Creaming is not just for “incorporating air”, it’s actually for **dissolving the sugar!!**
5. In a small, deep mixing bowl, add your soft butter, oil and processed sugar. Beat with a hand mixer on low speed for 30 seconds until there’s no loose sugar left. Now beat for 4 consecutive minutes on top speed.

6. Beat the eggs in in 3 separate sessions, beating 1 minute between each addition. Scrape down the sides of the bowl, add the vanilla extract and apple cider vinegar and beat for another 30 seconds.
7. Set the mixture aside and prepare your cake tins. Grease the whole tin and line only the bottom of two 9 inch (22,5cm), loose-bottom cake tins. Fasten wet towel strips around the outside of the tin with paper clips; this will make the cake rise level and bake evenly ([read more about this technique](#)).
8. Return to your mixing bowl. Beat the wet ingredients once more for 1 minute. Pour on top of the flour mixture in the large bowl.
9. Warm the cold yoghurt and milk in the microwave for 30 seconds to bring it up to room temperature. Whisk it to combine fully. Pour into the large bowl with the dry ingredients and butter mixture.
10. Fold all ingredients in the bowl together using a very large metal spoon. Keep stirring, working in all the four on the bottom of the bowl. The mixture should be more or less combined with a lot of lumps. Scrape down the sides of the bowl and the spoon you were folding with.
11. Mix batter on medium speed with your hand mixer for 20 seconds, aiming for the lumps. Deeply fold the batter with the metal spoon about 3 times to make sure the batter is even.
12. Divide the batter evenly between the two prepared cake tins. Level the batter in the tin with a rubber spatula.
13. Bake at 175°C/347°F on the regular bake setting (not fan forced) for 33-38 mins, depending on your oven. GENTLY rotate the cakes 180 degrees after 15 minutes of baking. GENTLY swap the tins in the oven halfway through baking. Test cakes with a toothpick right in the center – if the toothpick comes out clean, the cake is done.
14. Leave the cake layers to cool inside the tins. Once completely cold, remove from tins with care.

FROSTING Method:

1. First make your white chocolate ganache. Finely chop the white chocolate. Put it in a small bowl (or mug) with 50 g of the whipping cream. Melt it in the microwave in 2 x 30 second bursts. Stir it till smooth and put it in the fridge to cool down. If I'm in a rush I scrape it onto a plate and put in the freezer for 5 minutes.
2. Whip the remaining COLD cream to stiff peaks with an electric **hand mixer** in a medium mixing bowl. A hand mixer is best for this frosting.
3. Beat in COLD Cream Cheese till smooth. Scrape down sides of bowl and beat again till smooth and thickened. About 1 minute in total.

4. Beat in Vanilla, icing sugar and salt. Leave to stand in the fridge for 5 minutes so that sugar can melt into the cream cheese thoroughly.
5. Get the frosting from the fridge. Beat it on max speed - keep your beaters still in one corner while beating. The frosting will start off runny, but keep beating in one spot and it will start to thicken up. You're essentially re-whipping the cream inside the frosting. ***NOTE: If the frosting isn't COLD, it won't whip up.**
6. Next scrape all the white chocolate ganache (it shouldn't be warmer than room temperature when you add it in) into the frosting and beat it in on max speed immediately for 1 minute. The white chocolate will also help to thicken up the frosting even more.
7. The frosting will be quite thick at this stage (depending on the cream cheese you used). If I'm using the frosting for layer cakes, I use it as it is. Let each layer of frosting chill in the fridge for AT LEAST 2 hours (I leave them in the fridge overnight) before adding another cake layer on top. Not ideal for stacking more than 2 layers of cake!! When you've frosted the outside of the cake, let it stand in the fridge for 1 hour more. After that the frosting is quite stable and won't melt - even on a hot day!

Assembling the cake:

1. Spread half the frosting on the first layer of cake. Refrigerate for **at least 2 hours**. Place the left-over frosting in the fridge as well.
2. Place the 2nd layer of cake on top. Give the top layer a gentle press down so that it adheres to the frosting.
3. The remaining half of the frosting will have gone a bit runny. Beat on high speed in one spot. It will thicken up in 30 seconds - 1 minute. Proceed to beat the rest of the frosting till an even, thick consistency is reached throughout.
4. Spread the remaining frosting over the top layer of cake and the sides. Decorate as desired! (Here's my [tutorial on how to make beautiful chocolate shavings](#)). Let the cake stand in the fridge for 1-2 hours. After this the frosting will be stable enough to handle harsh summer temperatures without melting at all!
5. Slice generously and Enjoy!
6. Store the left-over cake in the fridge. Due to the cream in this frosting, you'll need to consume this cake within 2 days max.