

Dessert

Vanilla Ruffle Cake

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"
Better Homes and Gardens Magazine - May 2012

Servings: 18

Preparation Time: 50 minutes

Bake Time: 30 minutes

FROSTING RUFFLES ON THE CAKE: Frost the top of the cake. To create a crumb coat, thinly coat the sides of the cake with frosting, which provides a base for frosting ruffles to adhere. Fit a piping bag with a Wilton #125 or similar petal tip. Begin at the base of the cake with the wide end of the tip against the cake. Pipe using a slow, even, back and forth sweeping motion to create the ruffles, Pausing to turn the cake plate as needed (or use a spinning cake pedestal). Continue piping additional rows to cover the side of the cake.

To get the hang of making the ruffles, practice on waxed paper, then scoop the frosting back into the pastry bag to pipe onto the cake.

3/4 cup (1 1/2 sticks) butter

3 eggs

2 1/2 cups all-purpose flour

2 1/2 teaspoons baking powder

1/2 teaspoon salt

1 3/4 cups sugar

1 1/2 teaspoons vanilla

1 1/4 cups milk

2 recipes "Almost-Homemade Vanilla Buttercream Frosting"

red food coloring

Allow the butter and eggs to stand at room temperature for 30 minutes.

Meanwhile, grease two 8x1 1/2-inch round cake pans. Line the bottoms with parchment. Grease the paper. Flour the pans, shaking out the excess. Set aside.

In a medium bowl, stir together the flour, baking powder and salt. Set aside.

Preheat the oven to 375 degrees.

In a large mixing bowl, beat the butter with a mixer on medium to high for 30 seconds. Gradually add the sugar, about 1/4 cup at a time, beating on medium until well combined. Scrape the bowl. Beat 2 minutes more. Add the eggs one at a time, beating well after each addition. Beat in the vanilla.

Alternately add the flour mixture and milk, beating on low after each addition just until combined. Spread the batter in the prepared pans.

Bake for 30 to 35 minutes or until a toothpick inserted near the centers comes out clean,

Cool in the pans on wire racks for 10 minutes. Remove the layers from the pans. Discard the paper. Cool completely on wire racks.

Meanwhile, prepare the "Almost-Homemade Vanilla Buttercream Frosting". Tint the frosting pale pink (one small drop of red food coloring).

Place one layer on a serving plate. Frost the top of the layer.

Top with the second layer. Spread the top of the cake with frosting and add a thin crumb coat (see note) to the sides of the cake.

To decorate with ruffles, see the note, or frost as desired.

Per Serving (excluding unknown items): 196 Calories; 5g Fat (24.6% calories from fat); 3g Protein; 34g Carbohydrate; trace Dietary Fiber; 48mg Cholesterol; 186mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.