TAYLOR & COLLEDGE

Vanilla Cake



Preparation: 75 mins
Total Time: 85 mins
Portions: 8-10 Portions

Ingredients

For the sponge cake

5 Large Eggs
2 Egg Yolks
150 g Granulated Sugar
pinch Salt
3 tbsp Taylor & Colledge Vanilla Bean Extract
0.5 Lemon Zest
120 g Plain Flour
40 g Cornflour
50 ml Whole Milk
50 g Unsalted butter
1.5 tsp Baking Powder

For the vanilla buttercream

450 g Unsalted butter
0.5 tsp Salt
900 g Icing Sugar
120 ml Double Cream
2 tbsp Taylor & Colledge Vanilla Bean Extract

Preparation

1. Preheat the oven to 180°C.
2. To prepare the batter, whisk together the eggs, egg yolks, sugar, salt, vanilla extract, and lemon zest In a large bowl until the mixture becomes thick and creamy, about 5 minutes.
3. Sift together the flour and corn flour, starch, then carefully fold this into the egg mixture.
4. Heat the milk and butter in a small saucepan until the butter has melted. Slowly add to the batter, while whisking.
5. Line two 24 cm round cake pans with parchment paper. Divide the batter between the two pans and smooth the tops.
6. Bake the cakes on the lower shelf for 40–45 minutes, or until a toothpick inserted into the center comes out clean. Remove from the oven, let cool slightly, then carefully loosen the edges with a knife. Let the cakes cool completely on a baking rack.
7. Meanwhile, prepare the buttercream. In the bowl of a stand mixer, cream the butter and salt on medium speed for about 1 minute until smooth.
8. On low speed, add the icing sugar alternating with the double cream, beginning and ending with the icing sugar. Mix until just combined.
9. Add the vanilla extract and increase the speed to medium-high. Beat for about 2 minutes until the frosting becomes light and fluffy.
10. To assemble the cake, place one cake layer on a serving platter. Fill a piping bag with the vanilla frosting and pipe S of the frosting evenly over the first layer. Place the second cake layer on top, and spread another S of the frosting over the top. Use the remaining frosting to smooth over the sides of the cake.