

Bakers Banquet



Ultimate Butter Cake with Brown Sugar Frosting: And It's Gluten Free

Ingredients

2 2/3 cups (400 grams) white rice flour
1/2 cup (50 grams) oat flour
2 cups minus three tablespoons (360 grams) granulated sugar
1/2 pound (2 sticks) unsalted butter, very soft
3/4 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon xanthan gum
1 cup plain yogurt (any percent butterfat) or slightly watered down greek yogurt
4 large eggs
2 teaspoon pure vanilla extract

Directions

Position rack in the lower third of the oven and preheat the oven to 350°F. Grease the pan(s) with baking spray. As I said above, you can use a tube pan, a bundt pan, 2 - 9" x 2" cake pans (line the bottoms with parchment paper if making a layer cake), or even a cupcake pan.

Combine the rice and oat flours, sugar, butter and salt in the bowl of a standing mixer with the paddle attachment. Mix until the mixture is the texture of brown sugar, about 1 minute. Scrape down the bowl if necessary. Add the baking powder, baking soda, xanthan gum, yogurt, eggs, and vanilla and beat on medium high speed for 2-3 minutes. The batter should be very smooth and fluffy.

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Scrape the batter into the prepared pan(s) of your choice. Bake a tube or bundt pan for 55-60 minutes. Bake the layers for 25-30 minutes. The cake is ready when a skewer inserted into the center comes out clean and dry. Set the pan(s) on a rack to cool completely.

Slide a thin knife or metal spatula around the edges of the layers or the tube pan (and the tube) to detach the cake from the pan(s). Loosen the cake from the bundt pan by rapping all sides of the pan with the back of a wooden spoon. Invert each layer cake onto the rack. Turn the layer cakes right side up.

Brown Sugar Frosting (Optional - See Note Above)

1/2 cup (1 stick) butter, softened
1/4 cup (47 grams) dark brown sugar
2 cups (240 grams) confectioners sugar
1 teaspoon pure vanilla extract
2-3 teaspoons milk, as needed

Beat the butter and brown sugar until fluffy.

Add the vanilla and beat to combine.

Slowly add confectioners sugar.

Add milk by the teaspoon and beat until you reach desired consistency.

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Other Finishing Ideas

Fresh strawberries

Frozen strawberries cooked in the microwave for 1 minute. It makes a strawberry sauce

Whipped Cream