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Vanilla Cake with Orange, Lemon, and Lime Frosting

THE CAKE

Prep Time: 20 minutes

Servings: 12 cupcakes

Here's What You Need:

1 ¼ cups all-purpose flour

¾ teaspoon baking powder

¼ teaspoon baking soda

1/8 teaspoon salt

¾ stick unsalted butter at room temperature

¾ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

4 oz buttermilk- ½ cup (whole milk with just a squeeze of lemon juice)

Here's How You Do It:

Pre-heat oven to 350 degrees.

Prepare baking pans: Line one cupcakes pan with cupcake liners. In a bowl, whisk together all dry ingredients except for the sugar; set aside.

In another bowl, using a mixer on medium speed, beat the butter until smooth. Slowly add the sugar and continue beating until the mixture is light and fluffy. Add the eggs one at a time, and then add the vanilla. Add the flour mixture in 3 portions, alternating with the buttermilk in 2 portions, starting and ending with flour. Pour batter evenly into prepared pans. Bake for 22 -25 minutes, or until lightly golden-brown and a toothpick inserted into the center of the cake comes out clean.

THE FROSTINGS

Prep time: 10 minutes

Here's What You Need:

2 sticks unsalted butter –

1 lbs. confectionary sugar –

1 orange – 1 tablespoon zest + 3 to 4 teaspoons juice +1 drop orange food dye

1 lemon – 1 teaspoon zest + 3 - 4 teaspoons juice + 1 drop yellow food dye

1 lime – 1 teaspoon zest + 3 - 4 teaspoons juice + 1 drop green food dye

Here's How You Do It: for each flavor

Mix softened unsalted butter until it resembles frosting; slowly add confectionary sugar until combined.

Divide frosting into three separate bowls. Add zest and 3 teaspoons juice and 1 drop food dye; mix on medium speed and continue to add in a little bit of juice 1/2 teaspoon at a time, until to reach a smooth consistency for piping frosting on to the cupcakes.