

## **New Year's Eve Cake Poppers**

**Emily Hutchinson**

### **Vanilla cake:**

#### **Ingredients:**

1/2 cup unsalted butter, softened  
2 cups granulated sugar  
1/2 teaspoon fine salt  
3/4 cup vegetable oil  
3 large eggs, room temperature  
2 large egg whites, room temperature  
1 Tablespoon pure vanilla extract  
1 cup 2% or whole milk, room temperature  
1/2 cup full fat sour cream, room temperature  
2 3/4 cup all-purpose flour  
1/4 cup corn starch  
1 Tablespoon aluminum free baking powder

#### **Directions:**

1. Preheat oven to 350 degrees.
2. In a stand mixer with whisk attachment- Cream butter, sugar and salt, then add the oil right in. Mix together on medium speed for two to three minutes until white and fluffy. Scrape sides and bottom of bowl and to make sure everything gets incorporated. Mix again for a moment.
3. Crack eggs in a separate bowl and separate two of the eggs and save the two yolks for a different time. 3 full eggs and two egg whites total. Put eggs together in the bowl and add in vanilla and whisk. Turn mixer on lowest setting and add in about 1/4-cup of the egg mix at a time. Scrape down sides. Mix all the way in between each addition.
4. In a medium bowl, whisk milk and sour cream and set aside.
5. In another medium bowl whisk together flour, cornstarch and baking powder and whisk for a full 3 to 4 minutes to make sure the corn starch is very well mixed into the flour.
6. Remove bowl from stand mixer because we will stir from hand with a rubber spatula to combine both the bowl of flour and bowl of milk into the batter. If you use the mixer to combine, it will over mix the batter.
7. To combine the batter, take a 1/4 of the flour mix and mix into the batter, the batter will be a little lumpy, next alternate with 1/3 of the milk mix. Repeat that two more times and then end on the flour for the 4th mix. When you're mixing, do it in a folding motion, and stop mixing once the flour is combined. Less mixing is best so you don't overwork your gluten.

8. Set batter to the side. Take a half sheet cookie pan (18 X 13) and line it with parchment. Spray the whole pan with cooking spray.
9. Pour in all the batter, spread batter out evenly and tap the baking sheet on the table a couple times. Bake on the middle rack for 25 to 30 minutes. Insert a toothpick in the center, when it comes out clean the cake is done. Try not to open the oven door until after 25 minutes. The cake will be golden on top when done. Allow to cool completely.

### **Peppermint Buttercream**

**Yield: Makes about 3 cups**

#### **Ingredients:**

- ½ cup or 1 stick unsalted butter, softened
- ½ cup or 1 stick salted butter, softened
- 1 teaspoon pure vanilla extract
- 1 teaspoon peppermint extract
- 4 ½ cups confectioners' powdered sugar (white powdered sugar)
- 2-3 tablespoons 2% or whole milk

#### **Directions:**

1. Cream your butters in a stand mixer on medium speed for 2 minutes.
2. Once creamed, add your vanilla and peppermint. Mix again for a minute.
3. Scrape down sides and mix again for 30 seconds.
4. Add in powdered sugar. Place a towel over your mixer to prevent a powdered-sugar storm.
5. Once mixed, add in your milk, starting with 2 tablespoons. You can always add more, but you can't take it out. Continue to add more than the recipe states if it's too thick. Remember, temperature and humidity factor in. If you find it's too soft, add in 1/4 cup extra powdered sugar to thicken it up. Be careful because it will begin to taste like straight powdered sugar if you add too much.
6. Mix for 4 to 5 minutes on low to medium speed until light and fluffy. Store unused buttercream in an airtight container in the fridge for up to 1 week or freeze for up to 3 months.

**Merry Baking, xoxo Em**