



**Swans
Down**[®]
Cake Flour

15 Recipes for
Everyday
Baking



**SWANS
DOWN**
Cake Flour





America's Favorite Cake Flour Since 1894

For more than 100 years, bakers have preferred Swans Down® Cake Flour. That's because Swans Down is made from the finest American soft winter wheat and repeatedly sifted so that it's 27 times finer than all-purpose flour. Swans Down is a pure, soft flour that does not contain a leavening agent or salt. It is the perfect flour for all of your special baking needs.

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HERBED CHEESE STRAWS

Makes about 84 cheese straws

- 1 (8-ounce) block extra-sharp Cheddar cheese, room temperature**
 - 3 cups sifted Swans Down® Cake Flour**
 - ¾ teaspoon salt**
 - ½ teaspoon garlic powder**
 - ¼ teaspoon dry mustard**
 - ¼ teaspoon ground black pepper**
 - ¼ teaspoon ground red pepper**
 - 2 teaspoons finely chopped fresh thyme**
 - ¾ cup unsalted butter, softened**
- Garnish: fresh thyme leaves**
1. Preheat oven to 400°.
 2. In the work bowl of a food processor fitted with the shredding disc attachment, grate cheese; transfer to a medium bowl. Switch to the blade attachment.

3. In a large bowl, combine flour, salt, garlic powder, dry mustard, black pepper, and red pepper; sift mixture once.
4. Add flour mixture and thyme to food processor; pulse 2 to 4 times to combine. Add cheese and butter; pulse until a dough ball forms.
5. Using a cookie press fitted with a ribbon disk, pipe dough into long straight lines, about ½- to ¾-inch apart, on ungreased baking sheets. Gently pat down to ensure ribbons are lying flat on baking sheets.
6. Bake until lightly browned, 8 to 10 minutes. Using a small sharp knife, gently cut into 2 ½-inch-long pieces. Using a small offset spatula, loosen from pans. Let cool completely. Garnish with thyme, if desired. Store in an airtight container for up to 5 days.



CHEDDAR-ONION BISCUITS

Makes about 16 biscuits

- 4 ⅓ cups sifted Swans Down® Cake Flour**
 - 2 tablespoons granulated sugar**
 - 1 tablespoon baking powder**
 - 1 ½ teaspoons garlic powder**
 - 1 teaspoon salt**
 - ½ teaspoon baking soda**
 - 1 ¼ cups cold unsalted butter, cubed**
 - 1 ½ cups shredded extra-sharp Cheddar cheese**
 - 1 cup finely chopped green onion**
 - 1 cup cold whole buttermilk**
 - 1 large egg white, lightly beaten**
1. Preheat oven to 425°. Line 2 rimmed baking sheets with parchment paper.
 2. In a large bowl, combine flour, sugar, baking powder, garlic powder, salt, and baking soda; sift mixture once.

3. Using a pastry blender or 2 forks, cut cold butter into flour mixture until butter is pea-size. Stir in cheese and green onion until well combined. Stir in cold buttermilk just until combined. (Dough may look dry and crumbly in spots but will come together later.)
4. Turn out dough onto a lightly floured surface. Gently knead 5 times; pat dough into an 8-inch square, and cut into fourths. Stack fourths on top of each other, and roll or pat down into an 8-inch square again. Repeat cutting and stacking process 2 more times, and roll or pat dough to 1-inch thickness.
5. Using a 2 ¼-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place at least 1 ½ inches apart on prepared pans. Freeze for 15 minutes.
6. Brush biscuits with egg white.
7. Bake until golden brown, 15 to 18 minutes. Let stand for 15 minutes. Serve warm.





STRAWBERRY LAYER CAKE

Makes 1 (8-inch) cake

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 3 large eggs
- 3 cups Swans Down® Cake Flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup whole milk
- 4 cups sliced fresh strawberries, divided
- ½ cup strawberry preserves
- 1 teaspoon vanilla extract

Strawberry Frosting (recipe follows)

- 4 tablespoons confectioners' sugar, divided

Garnish: fresh strawberries

1. Preheat oven to 350°. Spray 2 tall-sided 8-inch round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, beat butter and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.

Beat in 2 cups strawberries, preserves, and vanilla. Divide batter between prepared pans.

4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Spread about 1½ cups Strawberry Frosting onto a cooled cake layer. Place about 1 cup Strawberry Frosting in a pastry bag, and cut tip to create a dime-size opening. Pipe a border around edge of cake layer. Sprinkle frosting with 2 tablespoons confectioners' sugar. Layer remaining 2 cups strawberry slices in center of frosting; sprinkle with remaining 2 tablespoons confectioners' sugar. Top with remaining cake layer. Spread remaining Strawberry Frosting on top and sides of cake. Garnish with strawberries, if desired.

STRAWBERRY FROSTING

Makes about 4 cups

- 1½ cups unsalted butter, softened
- 3½ pounds confectioners' sugar
- ½ cup heavy whipping cream
- ¾ cup strawberry preserves or jam

1. In a large bowl, beat butter with a mixer at medium speed until creamy. Gradually add confectioners' sugar alternately with cream, beating until combined. Increase mixer speed to high. Add preserves or jam, and beat for 1 minute.



CLASSIC CARAMEL CAKE

Makes 1 (9-inch) cake

- 1½ cups unsalted butter, softened
- 3 cups granulated sugar
- 4 large egg whites
- 5 cups Swans Down® Cake Flour
- 2 tablespoons baking powder
- ½ teaspoon salt
- 2 cups whole milk
- 2 teaspoons vanilla extract

Caramel Frosting (recipe follows)

Easy Caramel Sauce (recipe follows)

Garnish: toasted pecan halves

1. Preheat oven to 350°. Spray 3 (9-inch) round cake pans with baking spray with flour.
2. In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Gradually add egg whites, beating until combined.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Divide batter among prepared pans, smoothing tops with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Spread Caramel Frosting between cooled layers and on top and sides of cake. Drizzle with Easy Caramel Sauce; garnish with pecans, if desired.

CARAMEL FROSTING

Makes about 5 cups

- 2 cups firmly packed dark brown sugar
- 1 cup unsalted butter
- ¼ cup water
- 1 (8-ounce) package cream cheese, softened
- 2 teaspoons vanilla extract
- 7½ cups confectioners' sugar

1. In a medium saucepan, combine brown sugar, butter, and ¼ cup water. Cook over medium-high heat, stirring occasionally, until mixture begins to boil. Cook until sugar dissolves, about 2 minutes. Remove from heat, and let cool completely.
2. In a large bowl, beat cooled sugar mixture, cream cheese, and vanilla with a mixer at medium speed until smooth. Gradually add confectioners' sugar, beating until smooth.

EASY CARAMEL SAUCE

Makes about ½ cup

- ⅓ cup granulated sugar
- ⅓ cup heavy whipping cream
- ½ teaspoon vanilla extract

1. In a small saucepan, place sugar. Cook, without stirring, over medium heat until amber in color. Carefully whisk in cream until smooth. (Mixture will boil vigorously.) Stir in vanilla. Let cool completely.



GLAZED CAKE DOUGHNUTS

Makes 8 to 10 doughnuts

- ¾ cup granulated sugar**
- ¼ cup firmly packed light brown sugar**
- 2 large eggs, room temperature**
- 1 cup sour cream, room temperature**
- 12 tablespoons unsalted butter, melted, cooled, and divided**
- 3 teaspoons vanilla extract, divided**
- 4⅓ cups sifted Swans Down® Cake Flour**
- 2 teaspoons baking powder**
- 1¼ teaspoons salt, divided**
- ½ teaspoon baking soda**
- ½ teaspoon ground nutmeg**
- Vegetable oil, for frying**
- 4 cups confectioners' sugar**
- 4 drops red food coloring**
- 4 to 5 tablespoons whole milk, room temperature**
- Garnish: rainbow sprinkles**

- 1.** Line a medium bowl with plastic wrap, letting excess extend over sides; spray with cooking spray.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat sugars and eggs at medium speed until mixture ribbons and is light in color, 2 to 3 minutes. Add sour cream, 6 tablespoons melted butter, and 2 teaspoons vanilla; beat at medium speed until well combined, about 2 minutes.

3. In a large bowl, combine flour, baking powder, 1 teaspoon salt, baking soda, and nutmeg; sift mixture once. With mixer on low speed, gradually add flour mixture to sugar mixture, beating until well combined. (Dough will be sticky.) Transfer to prepared bowl; cover and refrigerate until firm enough to roll, at least 1 hour.

4. In a large heavy-bottomed Dutch oven, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°.

5. On a heavily floured surface, roll or pat dough to ½-inch thickness. Using a 3½-inch doughnut cutter dipped in flour, cut dough, rerolling scraps as necessary.

6. Fry doughnuts in batches until golden brown, about 2 minutes per side. Using a spider strainer, remove doughnuts, and let drain on paper towels. Let cool completely.

7. In a large bowl, stir together confectioners' sugar, food coloring, remaining 6 tablespoons melted butter, remaining 1 teaspoon vanilla, and remaining ¼ teaspoon salt. Add enough milk to make a thick icing that ribbons. Spoon icing into a pastry bag or resealable plastic bag; cut a ½-inch opening in tip or corner. Pipe icing on top of doughnuts, and garnish with sprinkles, if desired.

PRO TIP

To make doughnuts even easier to handle, refrigerate cut dough on a parchment paper-lined baking sheet for 20 minutes. Fry and finish as directed.

APPLE BUTTER PULL-APART LOAF

Makes 1 (8x4-inch) loaf

- 3½ cups all-purpose flour**
 - 1½ cups Swans Down® Cake Flour**
 - ¼ cup granulated sugar**
 - 2½ tablespoons baking powder**
 - 4 teaspoons kosher salt**
 - 1½ cups cold unsalted butter, cubed**
 - 2 cups whole buttermilk, room temperature**
 - 1 cup apple butter**
 - 1 large Granny Smith apple, finely diced**
- Sugar Glaze (recipe follows)**

1. Preheat oven to 375°. Spray an 8x4-inch loaf pan with cooking spray.
2. In a large bowl, whisk together flours, sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Add buttermilk, stirring just until dry ingredients are moistened.
3. On a lightly floured surface, gently knead dough until it comes together. Roll to ¼-inch thickness. Using a

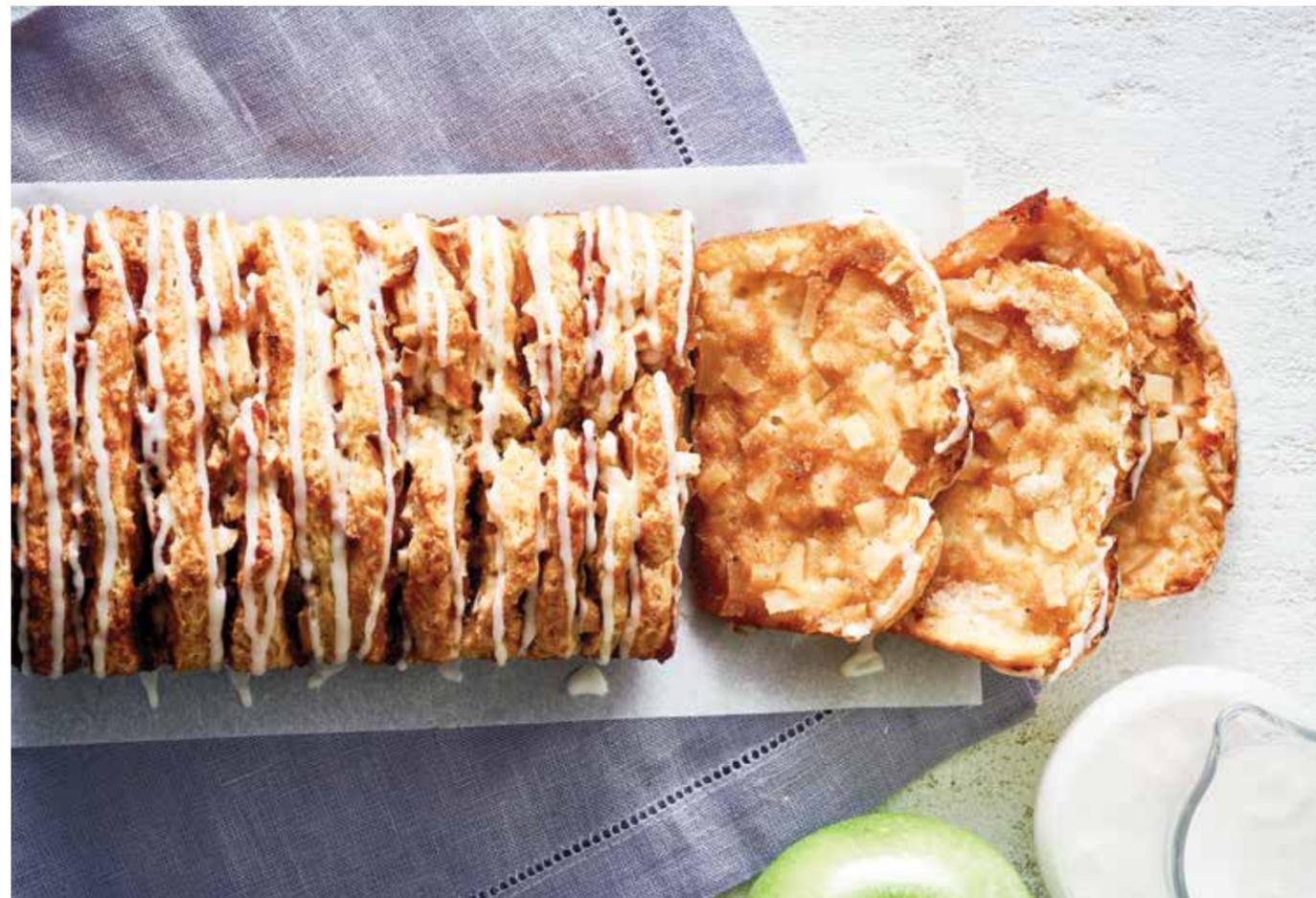
- 3½-inch round cutter, cut dough. Reserve 1 round. Top each remaining round with 1 tablespoon apple butter and 1 tablespoon diced apple.
4. Stand prepared pan vertically on one short side, and starting at bottom, carefully layer rounds, one on top of the other, in pan. Top with reserved plain round. Turn loaf pan upright.
5. Bake until top and sides are golden, 1 hour and 15 minutes to 1 hour and 20 minutes. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Sugar Glaze. Serve warm or at room temperature.

SUGAR GLAZE

Makes ¼ cup

- 1½ cups confectioners' sugar, sifted**
- 2 tablespoons whole milk, room temperature**

1. In a small bowl, whisk together confectioners' sugar and milk until smooth. Use immediately.



7UP® CAKE CUPCAKES

Makes 12 cupcakes

- 1¼ cups sifted Swans Down® Cake Flour**
 - ¾ teaspoon kosher salt**
 - ½ teaspoon baking powder**
 - ⅔ cup unsalted butter, softened**
 - 1½ cups granulated sugar**
 - 1 teaspoon lemon zest**
 - 1 teaspoon lime zest**
 - 2 large eggs, room temperature**
 - ½ cup 7Up® soda, room temperature**
- Lemon-Lime Frosting (recipe follows)**
Garnish: lemon slices, lime slices

1. Preheat oven to 350°. Line 12 muffin cups with paper liners.
2. Sift together flour, salt and baking powder in a medium bowl; set aside. In a large bowl, beat together butter, sugar, lemon zest and lime zest with a mixer at medium speed until light and fluffy, 3 to 4 minutes, scraping down sides of bowl occasionally. Beat in eggs, one at a time. Gradually add flour mixture to butter mixture alternatively with soda, beginning and ending with flour mixture, beating just until combined after each

- addition. Divide batter evenly among prepared muffin cups.
3. Bake for 18 to 23 minutes or until a wooden pick inserted in center comes out clean. Cool for 10 minutes in pan, then remove from pan and cool completely on a wire rack.

LEMON-LIME FROSTING

Makes about 2½ cups

- 3 cups confectioners' sugar**
- 1 cup unsalted butter, softened**
- 1½ teaspoons lime zest**
- ¼ teaspoon kosher salt**
- 2 to 3 tablespoons fresh lemon juice**

1. Beat together confectioners' sugar, butter, lime zest and salt in a large bowl at medium speed, just until combined.
2. Add lemon juice gradually and beat until frosting is light, fluffy and has a smooth, pipeable consistency. Transfer to a piping bag fitted with a medium open star pastry tip (Wilton 1M) and pipe frosting onto cupcakes. Garnish with lemon and lime slices, if desired.





OLD-FASHIONED COCONUT SHEET CAKE

Makes 1 (13x9-inch) cake

- 1 cup unsalted butter, softened
- 1½ cups granulated sugar
- 4 large eggs, separated
- 1 teaspoon vanilla extract
- 1 teaspoon coconut extract
- 3 cups Swans Down® Cake Flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 1¼ cups coconut milk
- Coconut Cream Frosting (recipe follows)
- 1 cup coconut flakes, toasted

1. Preheat oven to 350°. Spray a 13x9-inch glass or metal baking dish with baking spray with flour.
2. In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes. Add egg yolks, one at a time, beating well after each addition. Add extracts, beating until combined.
3. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with coconut milk,

beginning and ending with flour mixture, beating just until combined after each addition.

4. In another large bowl, using clean beaters, beat egg whites with a mixer at high speed just until stiff peaks form. Fold egg whites into batter. Pour batter into prepared pan, smoothing top if necessary.

5. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool completely on a wire rack. Spread Coconut Cream Frosting over cake; sprinkle with coconut.

COCONUT CREAM FROSTING

Makes about 5 cups

- ¾ cup unsalted butter, softened
- 4 to 5 tablespoons coconut milk
- 1 teaspoon coconut extract
- 7 cups confectioners' sugar

1. In a large bowl, beat butter, 4 tablespoons coconut milk, and coconut extract with a mixer at medium speed until creamy. Gradually add confectioners' sugar, beating until smooth. Add remaining 1 tablespoon coconut milk if needed to achieve a spreadable consistency.



CRANBERRY SCONES

Makes 12 scones

- 3 cups plus 2 tablespoons sifted Swans Down® Cake Flour**
- 1/3 cup granulated sugar**
- 2 teaspoons baking powder**
- 3/4 teaspoon kosher salt**
- 3/4 cup dried sweetened cranberries**
- 2 tablespoons finely chopped candied ginger**
- 1 teaspoon lightly packed orange zest**
- 1/4 cup cold unsalted butter, cubed**
- 1 cup plus 1 tablespoon cold heavy whipping cream, divided**
- 1 large egg yolk**
- 2 teaspoons sanding sugar**

1. Preheat oven to 400°. Line a baking sheet with parchment paper.

2. In a large bowl, sift together flour, granulated sugar, baking powder, and salt. Stir in cranberries, ginger, and orange zest. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Gradually add 1 cup cold cream, stirring with a fork until dry ingredients are moistened.

3. Turn out dough onto a lightly floured surface, and gently knead just until dough comes together, 4 to 6 times. Divide dough in half. Pat each half in a 1-inch-thick circle (about 5 inches). Use a rolling pin to level top, if desired. Using a bench scraper or a thin-bladed knife, cut circle into 6 wedges, and place 2 inches apart on prepared pan.

4. In a small bowl, whisk together egg yolk and remaining 1 tablespoon cold cream. Brush tops of scones with egg wash, and sprinkle with sanding sugar.

5. Bake until lightly golden brown, 15 to 17 minutes. Serve warm.

SPICED BUTTERMILK CAKE WITH MAPLE BUTTERCREAM

Makes 1 (9-inch) cake

- 1½ cups unsalted butter, softened
- 1½ cups granulated sugar
- 1½ cups firmly packed light brown sugar
- 2 tablespoons unsulphured molasses
- 4 large eggs
- 3 cups Swans Down® Cake Flour
- 2 tablespoons ground cinnamon
- ¼ teaspoon baking soda
- 1 teaspoon kosher salt
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg
- 1 cup whole buttermilk
- 1 tablespoon vanilla extract

Maple Buttercream (recipe follows)

Garnish: sugared rosemary, sugared cranberries

1. Preheat oven to 350°. Spray 3 (9-inch) round cake pans with baking spray with flour.
2. In a large bowl, beat butter and sugars with a mixer at medium-high speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add molasses, and beat until combined. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, cinnamon, baking soda, salt, allspice, and nutmeg. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Divide batter among prepared pans.

4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Spread Maple Buttercream between cooled layers and on top and sides of cake. Garnish with sugared rosemary and sugared cranberries, if desired.

MAPLE BUTTERCREAM

Makes about 8 cups

- 8 large egg whites, room temperature
- 1 teaspoon cream of tartar
- ¼ teaspoon kosher salt
- 2 cups pure maple syrup
- 1 cup granulated sugar
- 3 cups unsalted butter, room temperature
- ¼ teaspoon maple extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt until stiff peaks form.
2. In a medium saucepan, bring maple syrup and sugar to a boil over medium-high heat, and cook until a candy thermometer registers 238° to 242°.
3. With mixer on low speed, slowly pour hot syrup mixture into egg white mixture. Increase mixer speed to high, and beat until completely cool, about 10 minutes. Add butter, 1 tablespoon at a time, beating well after each addition. Add maple extract. Beat until smooth.

ANGEL FOOD CAKE

Makes 1 (10-inch) tube cake

- 1½ cups Swans Down® Cake Flour**
- 2 cups granulated sugar, divided**
- 2 cups egg whites (about 14 large egg whites), room temperature**
- 1 teaspoon cream of tartar**
- ½ teaspoon kosher salt**
- 2 teaspoons vanilla extract**

1. Preheat oven to 350°.
2. In a medium bowl, sift together flour and 1 cup sugar. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy, about 1 minute. Slowly add remaining 1 cup sugar. Increase mixer speed to high; immediately add cream of tartar and salt. Add vanilla, and beat until soft peaks form, about 2 minutes.

4. Transfer egg white mixture to a large bowl. Using a large balloon whisk, fold in flour mixture in four additions just until combined. Gently spread batter into an ungreased 10-inch removable-bottom tube pan. Run a knife through batter to remove any air pockets, and smooth top.
5. Bake until cake is firm to the touch and an instant-read thermometer inserted near center registers 205° to 210°, about 40 minutes. Immediately invert pan (onto a bottle if needed), and let cool completely. Using an offset spatula, loosen cooled cake from sides and bottom of pan. Invert onto a cake plate.

PRO TIP

To keep from squishing down your cake during slicing, be sure to use a serrated knife to cut through cleanly without compressing.



CHOCOLATE-DRIZZLED COFFEE SHORTBREAD

Makes about 36 cookies

- 1 cup unsalted butter, softened**
- ⅓ cup confectioners' sugar**
- ¼ cup granulated sugar**
- 2 tablespoons French Market Creole Blend Ground Coffee**
- ½ teaspoon salt**
- ½ teaspoon orange zest**
- 1 large egg yolk, room temperature**
- ½ teaspoon vanilla extract**
- 3 cups sifted Swans Down® Cake Flour**
- 6 ounces semisweet chocolate baking bars, chopped**
- 1 teaspoon all-vegetable shortening**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, 1 to 2 minutes. Add sugars, ground coffee, salt, and orange zest; beat at medium-low speed until smooth, about 1 minute. Add egg yolk and vanilla. Beat until combined, about 1 minute. With

- mixer on low speed, add flour to butter mixture in two additions, beating until combined. Shape dough into a 12-inch log; wrap in plastic wrap, and refrigerate until firm, at least 2 hours.
2. Preheat oven to 325°. Line 2 rimmed baking sheets with parchment paper.
3. Using a serrated knife, cut dough crosswise into ¼-inch-thick rounds. Place at least 1 inch apart on prepared pans.
4. Bake until tops are set and bottoms are lightly golden, 15 to 18 minutes. Let cool on pans for 1 minute. Remove from pans, and let cool completely on a wire rack.
5. In a small microwave-safe bowl, heat chocolate on high in 10-second intervals, stirring between each, until melted and smooth (1 to 1½ minutes total). Stir in shortening until smooth and well combined. Spoon chocolate mixture into a small pastry bag or resealable plastic bag; cut a ¼-inch opening in tip or corner. Drizzle chocolate mixture over shortbread as desired. Let stand until set before serving, 15 to 20 minutes.





BUTTERSCOTCH CAKE WITH VANILLA MERINGUE BUTTERCREAM

Makes 1 (8-inch) cake

- ½ cup unsalted butter, softened**
- 1½ cups firmly packed light brown sugar**
- 3 large eggs**
- Butterscotch Sauce (recipe follows), divided**
- 1 teaspoon vanilla extract**
- 2¼ cups Swans Down® Cake Flour**
- 2 teaspoons baking powder**
- ½ teaspoon kosher salt**
- ¼ teaspoon baking soda**
- 1 cup heavy whipping cream**
- Vanilla Meringue Buttercream (recipe follows), divided**
- Garnish: gold sprinkles*, gold dragées***

- 1.** Preheat oven to 325°. Butter and flour 3 (8-inch) round cake pans.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in ¾ cup Butterscotch Sauce and vanilla.
- 3.** In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter among prepared pans, smoothing tops.
- 4.** Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
- 5.** In a small bowl, place 1½ cups Vanilla Meringue Buttercream; fold in ½ cup Butterscotch Sauce. Spread filling between cooled layers. Reserve 1 cup Vanilla Meringue Buttercream. Spread remaining Vanilla Meringue Buttercream on top and sides of cake. Pour remaining Butterscotch Sauce over top of cake. Using a small offset spatula, gently spread Butterscotch Sauce toward edges of cake, letting excess drip down sides. Place reserved 1 cup Vanilla Meringue Buttercream in a pastry bag fitted with an open star piping tip (Ateco #829). Pipe dollops of Vanilla Meringue Buttercream around top edge of cake. Top dollops with gold sprinkles and a gold dragée, if desired.

**We used Wilton Gold Pearlized Sugar Sprinkles and 6mm gold dragées, from fancyflours.com.*

BUTTERSCOTCH SAUCE

Makes 2 cups

- ½ cup unsalted butter**
- 1 cup firmly packed light brown sugar**
- 1 teaspoon vanilla extract**
- ¼ teaspoon kosher salt**
- 1 cup heavy whipping cream**

- 1.** In a small saucepan, melt butter over medium heat. Add brown sugar, vanilla, and salt, whisking until dissolved. Add cream, and bring to a boil; cook for 3 minutes. Transfer to a small bowl, and let cool to room temperature.

VANILLA MERINGUE BUTTERCREAM

Makes about 7 cups

- 6 large egg whites, room temperature**
- 2 cups granulated sugar**
- 3 cups unsalted butter, softened and cubed**
- 1 teaspoon vanilla extract**

- 1.** In the heatproof bowl of a stand mixer, whisk together egg whites and sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until a candy thermometer registers 155° to 160°.
- 2.** Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, about 8 minutes. Add butter, 2 tablespoons at a time, beating until combined after each addition. (If buttercream breaks, beat for 2 to 3 minutes, and emulsion will come back together.) Add vanilla, and beat until combined. Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let buttercream come to room temperature before using.



CIDER SPICE CAKE

Makes 1 (9-inch) cake

- 1 cup unsalted butter, softened
- 2 cups firmly packed light brown sugar
- 6 large eggs, separated
- 3 cups Swans Down® Cake Flour
- 2½ teaspoons baking powder
- 2 teaspoons apple pie spice
- ½ teaspoon kosher salt
- 1 cup whole buttermilk
- 1 teaspoon vanilla extract
- ½ cup Cider Syrup (recipe follows), chilled
- Cider Buttercream Frosting (recipe follows)

1. Preheat oven to 350°. Spray 2 tall-sided 9-inch round cake pans with baking spray with flour. Line bottom of pans with parchment paper; spray parchment.
2. In a large bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, pie spice, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla.
4. In another large bowl, using clean beaters, beat egg whites at high speed until stiff peaks form. (Do not overbeat.) Stir one-fourth of egg whites into batter. Gently fold in remaining egg whites. Divide batter between prepared pans.
5. Bake until a wooden pick inserted in center comes out clean, about 28 minutes. Let cool in pans for 10 minutes. Remove

from pans. Drizzle each with 2 tablespoons Cider Syrup. Let cool completely on wire racks.

6. Place cooled layer, cider side up, on a cake plate. Spread about 1½ cups Cider Buttercream Frosting on top. Top with remaining cake layer, cider side up. Spread remaining frosting on top and sides of cake. Drizzle with remaining ¼ cup Cider Syrup before serving.

CIDER SYRUP

Makes about 1 cup

- 1 quart apple cider

1. In a small Dutch oven, bring cider to a boil over medium-high heat. Cook until reduced to 1 cup, about 40 minutes. Carefully pour into a heatproof bowl. (Mixture will thicken as it cools.) Refrigerate for up to 2 weeks.

CIDER BUTTERCREAM FROSTING

Makes about 5 cups

- 1 cup unsalted butter, softened
- 2 pounds confectioners' sugar
- ½ cup Cider Syrup (recipe precedes), chilled
- 6 tablespoons half-and-half, divided

1. In a large bowl, beat butter with a mixer at medium speed until creamy. Gradually add confectioners' sugar, Cider Syrup, and 4 tablespoons half-and-half, beating until frosting reaches a spreadable consistency. Beat in remaining 2 tablespoons half-and-half, if needed.



VANILLA BUTTERMILK CAKE

Makes 1 (9-inch) cake

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 6 large eggs, separated
- 3 cups Swans Down® Cake Flour
- 1 tablespoon baking powder
- $\frac{3}{4}$ teaspoon kosher salt
- 1 cup whole buttermilk
- 4 teaspoons vanilla extract

Vanilla Buttermilk Frosting (recipe follows)

Garnish: fresh raspberries, fresh mint leaves

1. Preheat oven to 350°. Spray 2 tall-sided 9-inch round cake pans with baking spray with flour. Line bottom of pans with parchment paper; spray parchment and sides of pan.
2. In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla.

4. In a large bowl, using clean beaters, beat egg whites with a mixer at high speed just until stiff peaks form. Stir one-fourth of egg whites into batter. Gently fold in remaining egg whites. Divide batter between prepared pans.
5. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
6. Spread Vanilla-Buttermilk Frosting between cooled layers and on top and sides of cake. Garnish with raspberries and mint, if desired.

VANILLA BUTTERMILK FROSTING

Makes about 6 cups

- $\frac{1}{4}$ cups unsalted butter, softened
- $\frac{2}{4}$ pounds confectioners' sugar, sifted
- $\frac{2}{3}$ cup whole buttermilk
- $\frac{1}{4}$ teaspoons vanilla extract
- $\frac{1}{4}$ teaspoon kosher salt

1. In a large bowl, beat butter with a mixer at medium speed until creamy. Gradually add confectioners' sugar and enough buttermilk to achieve a spreadable consistency. Beat in vanilla and salt.

