



**Cuizoo Cooking School
July 31, 2019**

Classic Yellow Birthday Cake with Vanilla Buttercream

Recipes and Techniques:

Sylvia Weinstock's Classic Yellow Cake
Traditional Vanilla American Buttercream
Basic Cake Assembly
Basic Icing Piping and Fondant Work
Party Tea Sandwiches

Things to remember:

- When you are cooking most dinners or savory foods you can be inexact with measurements and add flavorings as you go. But baking is science in action! You need to weigh and measure things carefully so the scientific reactions can occur.
- When baking, make sure your baking powder and baking soda are fresh. Otherwise you will have flat cookies or cakes!
- When you bake from scratch, it takes a little more time, but you can do other things as you are waiting. And you can control your ingredients and use the products you like without all of the chemicals.
- It's much easier to line your baking pans with butter and parchment. The cakes rarely stick and clean up is easy!
- There are many different types of buttercream. Many have whipped egg whites in them which can be a little trickier. Because of this, we chose American Buttercream which doesn't have eggs.
- Always make more icing than you think you might need! Frosting multiple layers takes a lot and if you want to pipe decorations, you can run out. If you have any leftover, you can wrap it up and save it for Aimee Banta's famous Double Doozies, which sandwich homemade chocolate chip cookies with vanilla buttercream! Yum!
- Fondant is used for decorating and covering cakes. It makes them look super smooth. It is edible, but doesn't taste that great, so I generally use buttercream for covering my cakes. Fondant is fun for making decorations though! But it tastes a little like play-doh might!

Sylvia Weinstock's Classic Yellow Cake

Ingredients

- 2 1/4 cups cake flour (sifted)
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 pound butter (2 sticks, sweet, room temperature)
- 2 cups sugar
- 4 large egg yolks
- 2 teaspoons vanilla
- 1 cup sour cream
- 4 large egg whites
- 1/2 cup sprinkles (optional for funfetti style cake)

1. Preheat the oven to 350 degrees Fahrenheit. Butter and line two round 8 inch cake pans with parchment.
2. Sift together the flour, baking powder, and salt. Set aside.
3. Cream the butter in a large bowl with an electric mixer until fluffy and light in color, about 2 minutes on medium speed. Add the sugar and continue to mix until fluffy and light.
4. Add the egg yolks, one at a time, being sure each is well incorporated before adding the next one. Add the vanilla.
5. Reduce the mixer speed to low and add the dry ingredients alternately with the sour cream, beginning and ending with the flour. Be sure the mixture is completely blended after each addition. Scrape the sides of the bowl, and beat for 1 minute.
6. In a separate bowl, with clean beaters, beat the egg whites to soft peaks. Gently fold the whipped egg whites into the batter with a rubber spatula. Gently stir in sprinkles if desired.
7. Pour the batter into the prepared pans and smooth with a rubber spatula. Bake in the preheated oven, for about 35 minutes for the round 8-inch layer pans. The top of should be nicely browned. Test for doneness with a skewer or a toothpick; the tester should come out dry and clean.
8. Cool layers completely, split horizontally if desired, and frost with buttercream.

Whipped Vanilla Buttercream Icing

Note: In order to have plenty of icing for decorating, we doubled this recipe for our four layer cake. If you do a traditional two layer cake, you may be ok with not doubling.

Ingredients:

1½ cups plus 2 tbsp. (3 sticks plus 2 tbsp.) unsalted butter, at room temperature

3 cups confectioners' sugar, sifted (add more to taste if you like it sweeter)

Pinch of salt

2 tbsp. heavy cream

1 tbsp. vanilla extract

Place the butter in the bowl of an electric mixer fitted with the whisk attachment. Whip on medium-high speed until smooth, about 1 minute. Add the confectioners' sugar to the bowl and mix on medium-low speed just until incorporated. Add in the salt. Continue to beat on medium-high speed until smooth, about 1-2 minutes. Mix in the heavy cream and vanilla on low speed just until incorporated. Increase the mixer speed and whip on high speed until light and fluffy, scraping down the bowl as needed, about 4-5 minutes.

Fondant Bow Technique

<https://www.make-fabulous-cakes.com/fondant-bow.html>

Basic Cake Decorating

<https://foodal.com/knowledge/baking/basic-cake-decorating/>

Basic Piping Techniques

<https://www.wilton.com/learn-piping-techniques/>

Party Tea Sandwich Ideas

Because we had some time in between steps for cooling and chilling the cake components, we decided to make a favorite party treat: tea sandwiches! To make them, we simply took slices of fresh white bread (you could use brioche or challah for even more tender sandwiches) and removed the crusts. These were the combinations we tried:

- Cucumber slices with softened butter and seasoning salt (I like Borsari, available at Whole Foods butcher counter and in their spice aisle)
- Softened cream cheese with homemade strawberry jam
- Lemon curd with blueberries
- Turkey/ham with cream cheese, cucumbers, mayo, etc.

After you spread the fillings on the sandwiches, cut into four squares and serve!

Here are some other fun combinations to serve at your next birthday party:

<https://www.foodnetwork.com/recipes/articles/50-tea-sandwiches>