VANILLA BEAN CAKE

Makes three six-inch cakes

INGREDIENTS

- 340 grams all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 8 ounces unsalted butter, softened
- 9 ounces granulated sugar
- 3.75 ounces brown sugar
- 4 large eggs
- 3 tablespoons vanilla paste or 1 vanilla bean, seeds scraped
- 1/4 cup crème fraîche or sour cream

PREPARATION

Preheat the oven to 350° and butter and flour three 6-inch round cake pans. Line with parchment. In a medium bowl, whisk the flour with the baking powder and salt. In the bowl of a stand mixer, beat the butter at medium speed until creamy, 2 to 3 minutes. Add both sugars and beat until fluffy. Add the eggs one at a time, beating well between additions, then add the crème fraîche and vanilla. At medium-low speed, beat in the dry ingredients until smooth and evenly combined.

Scrape the batter into the prepared pan and smooth the surface. Bake in the center of the oven for 35-40 minutes, rotating after 20 minutes. Bake until the cakes are golden and springy and a toothpick inserted into the center comes out with a few moist crumbs attached. Let the cake cool in the pan for 20 minutes. Turn the cakes onto a plate then invert onto a rack and let cool.

The unglazed cakes can be stored at room temperature for up to 3 days.

WHIPPED MASCARPONE FROSTING

INGREDIENTS

- 2 cups (480 g) mascarpone cheese
- 5 tablespoons (45 g) confectioner's sugar, sifted
- 1 teaspoon vanilla extract
- Zest of one lemon
- Lemon juice to taste
- 1 cup (240 ml) heavy cream

PREPARATION

Put the bowl of a stand mixer and the whisk attachment in the freezer for 10 minutes.

Whisk together first 5 ingredients in a large bowl just until blended.

In the bowl of a stand mixer fitted with the whisk attachment, whip whipping cream at high speed until stiff peaks form. Gently fold into mascarpone mixture.

Mix all in the bowl of the stand mixer for a quick moment and use immediately.