BUTTER CAKE WITH CHOCOLATE GLAZE

This impressive cake's secret weapon is cooling and a tangy sour cream that balances out the sugar. Serve with a side of freshly sliced strawberries if you really want to impress.

SERVES: 8-10 TOTAL TIME: 2 HOURS

CAKE:

Cooking spray

3 cups cake flour

1/4 teaspoon baking soda

1/4 teaspoon salt

1 cup unsalted butter, room temperature

2½ cups sugar

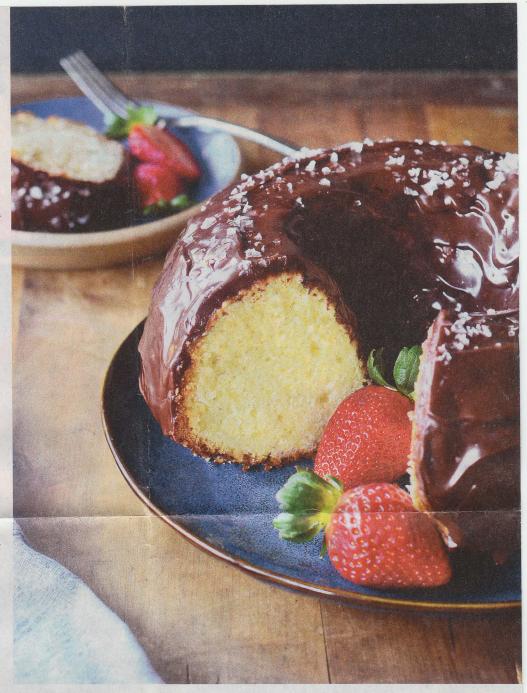
1 cup sour cream, room temperature

2 teaspoons vanilla extract

6 large eggs, whites and yolks divided

1/4 teaspoon cream of tartar

- 1. Preheat oven to 325°F. Grease a Bundt pan with cooking spray; dust with flour to coat.
- 2. In a large bowl, sift together cake flour, baking soda and salt; set aside. In the bowl of a stand mixer (or bowl fitted with a hand mixer), beat butter on high until creamy (about 3 minutes). Add 2 cups sugar gradually until pale and fluffy (about 5 minutes), scraping sides down with a rubber spatula, as needed.
- 3. Add sour cream, vanilla and egg yolks until completely incorporated. Pour mixture into bowl with the flour mixture; fold until batter just comes together. Set aside.
- 4. Clean mixing bowl well, making sure no grease spots remain; add egg whites and cream of tartar. Whip on high speed until soft peaks just form (about 4 to 6 minutes). Fold 1 cup of the whipped egg whites into the rest of the batter; gently fold in the rest.
- 5. Spoon batter evenly into the prepared pan; bake 80 to 90 minutes or until a toothpick comes out clean. Allow to cool about 15 minutes on a cooling rack. Run a knife along the edges of the cake; invert onto the rack. (If the cake doesn't come out cleanly at first, allow to cool another 10 minutes and try again.)
- **6.** Allow to cool completely before glazing (about 45 minutes).



8 ounces semi-sweet chocolate, chopped into small pieces 34 cup heavy cream Flaky sea salt (optional)

- 1. Add chopped chocolate to a bowl.
- 2. Bring 3/4 cup heavy whipping cream to a simmer; immediately pour over chopped chocolate.
- 3. Whisk until smooth. Allow to cool slightly (about 10 minutes); pour evenly over cooled cake to coat on all sides.
- 4. Garnish with flaky sea salt, if desired.

Recipes and photos by Rachel Johnson www.stupidgoodrachel.com

