

## 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

$\frac{1}{4}$  teaspoon baking soda

$\frac{1}{4}$  teaspoon salt

1 cup unsalted butter, room temperature

2 $\frac{1}{2}$  cups sugar

1 cup sour cream, room temperature

2 teaspoons vanilla extract

6 large eggs, whites and yolks divided

$\frac{1}{4}$  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).

### GLAZE:

8 ounces semi-sweet chocolate, chopped into small pieces

$\frac{3}{4}$  cup heavy cream

Flaky sea salt (optional)

1. Add chopped chocolate to a bowl.
2. Bring  $\frac{3}{4}$  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](http://www.stupidgoodrachel.com)



CHELSEA FRANCIS

