

THE WAY THE COOKIE CRUMBLES



Kentucky Butter Cake (adapted from allrecipes via Beantown Baker)

Makes one 9-inch Bundt cake

I do have some uncertainty with the glazing method. The recipe instructions are to pour all of the glaze onto the cake while it's still in the pan, so you're essentially saturating the bottom of the cake. The cake is left in the pan until it cools completely, which presumably gives the glaze (which is now more of a soaking liquid than a glaze) a chance to soak into the cake. I did this the second time I baked the cake, wanting to follow the directions exactly.

The first time, I poured only about half of the glaze onto the cake before unmolding it and pouring the remaining glaze down the sides. I liked this method better, because the glaze formed a delicious hard crust on the cake (although a lot of it dripped right off the cake too). However, it's possible that it only worked this way on the firmer more cookie-like cake, and would simply soak into the top of the cake when it's made correctly. It's good either way.

For the cake:

3 cups (14.4 ounces) unbleached flour
1 teaspoon baking powder
½ teaspoon baking soda
16 tablespoons (2 sticks) unsalted butter, softened
1½ cups (10.5 ounces) granulated sugar
1 teaspoon table salt
4 eggs, room temperature
2 teaspoons vanilla
1 cup buttermilk

For the glaze:

5 tablespoons unsalted butter
½ cup (3.5 ounces) granulated sugar
⅛ teaspoon table salt
2 tablespoons water
2 teaspoons vanilla extract

1. Heat the oven to 325 degrees. Grease and flour a Bundt pan or spray with baking spray. In a medium bowl, combine the flour, baking powder, and baking soda.
2. Place the butter and salt in the bowl of an electric mixer fitted with the paddle attachment. Beat on medium-high speed for 3 minutes, until light and creamy in color. Gradually add the sugar to the butter mixture. Mix in the eggs one at a time, until incorporated, then add the vanilla. With the mixer on low speed, add one-third of the flour mixture, followed immediately by half of the buttermilk, mixing just until incorporated. Repeat with another third of the flour and the rest of the buttermilk, then the last of the flour. Scrape down the sides of the bowl and mix for 15 seconds longer.
3. Transfer the batter to the prepared baking pan, smoothing the top. Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean. Transfer to a wire rack to cool.

4. Shortly before the cake is removed from the oven, combine the butter, sugar, salt, and water in a small saucepan over medium heat, stirring until the butter melts. Remove from the heat and stir in the vanilla.

5. Pour about half of the glaze mixture over the cooling cake. After the cake has been cooling for at least 10 minutes, invert it onto the wire rack, removing the pan. Place a baking sheet below the cooling rack to catch drips, then spoon the remaining glaze over the top of the glaze. Cool completely before serving.