



Yellow Butter Cake with Vanilla Meringue Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



313 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 2 tablespoons bourbon
- ☐ 0.3 cup butter softened
- ☐ 10 tablespoon butter softened
- ☐ 0.5 teaspoon cream of tartar
- ☐ 5 large egg whites
- ☐ 3 large eggs

- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup half-and-half
- ☐ 0.3 cup potato flour
- ☐ 1 Dash salt
- ☐ 1 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1.8 cups sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 tablespoon vanilla extract
- ☐ 0.3 cup water
- ☐ 0.8 cup milk whole

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ muffin liners
- ☐ measuring cup
- ☐ candy thermometer

Directions

- ☐ Preheat oven to 35
- ☐ To prepare cake, line bottoms of 2 (9-inch) cake pans with parchment paper; coat pans lightly with cooking spray. Weigh or lightly spoon flour into dry measuring cups; level with a

knife. Weigh or lightly spoon potato starch into a dry measuring cup; level with a knife.

- ☐ Combine flour, potato starch, baking powder, and 1 teaspoon salt, stirring well with a whisk.
- ☐ Place 1 3/4 cups sugar and 10 tablespoons butter in a large bowl; beat with a mixer at medium speed until light and fluffy.
- ☐ Add eggs, 1 at a time, beating well after each addition.
- ☐ Combine milk and half-and-half.
- ☐ Add flour mixture and milk mixture alternately to butter mixture, beginning and ending with flour mixture. Beat just until combined. Fold in bourbon and 1 tablespoon vanilla. Divide batter evenly between prepared pans.
- ☐ Bake at 350 for 28 minutes or until a wooden pick inserted in center of cake comes out clean. Cool in pans 25 minutes on wire rack; remove from pans. Cool completely on wire racks.
- ☐ To prepare frosting, combine 1 cup sugar and 1/4 water in a saucepan; bring to a boil. Cook 3 minutes, without stirring, or until candy thermometer registers 25
- ☐ Combine egg whites, cream of tartar, and dash of salt in a large bowl. Using clean, dry beaters, beat with a mixer at high speed until foamy.
- ☐ Pour hot sugar syrup in a thin stream over egg white mixture, beating at high speed until stiff peaks form, about 3 minutes. Reduce mixer speed to low; continue beating until egg white mixture cools (about 12 minutes). Beat 1/4 cup butter until light and fluffy; stir in 1/2 teaspoon vanilla. Fold in 1 cup egg white mixture. Fold butter mixture into remaining egg white mixture, stirring until smooth.
- ☐ Place 1 cake layer on a plate; spread with 1 cup frosting. Top with remaining cake layer.
- ☐ Spread remaining frosting over top and sides of cake.
- ☐ Buttery Yellow Cupcakes with Chocolate Meringue Frosting: Lightly coat 24 muffin cups with cooking spray. Divide batter evenly among prepared muffins cups; bake at 350 for 18 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 5 minutes.
- ☐ Remove cupcakes from pans; cool completely on wire racks.
- ☐ Cut frosting recipe in half, using 3 egg whites and omitting butter and vanilla. Fold 1/4 cup unsweetened cocoa into cooled meringue mixture, and top each cupcake with about 2 tablespoons frosting.
- ☐ Sprinkle 1 tablespoon unsweetened cocoa evenly over cupcakes, if desired.

Nutrition Facts



 **PROTEIN 5.55%**  **FAT 34.28%**  **CARBS 60.17%**

Properties

Glycemic Index:28.76, Glycemic Load:30.77, Inflammation Score:-3, Nutrition Score:4.2965216947638%

Nutrients (% of daily need)

Calories: 313.13kcal (15.66%), Fat: 11.92g (18.34%), Saturated Fat: 7.11g (44.46%), Carbohydrates: 47.08g (15.69%), Net Carbohydrates: 46.56g (16.93%), Sugar: 35.4g (39.33%), Cholesterol: 64.01mg (21.34%), Sodium: 306.42mg (13.32%), Alcohol: 0.95g (100%), Alcohol %: 1.16% (100%), Protein: 4.34g (8.69%), Selenium: 9.62µg (13.74%), Vitamin B2: 0.18mg (10.74%), Vitamin A: 389.84IU (7.8%), Vitamin B1: 0.11mg (7.47%), Folate: 27.58µg (6.89%), Phosphorus: 64.81mg (6.48%), Calcium: 53.65mg (5.37%), Manganese: 0.1mg (4.95%), Iron: 0.83mg (4.62%), Vitamin B3: 0.85mg (4.26%), Potassium: 118.44mg (3.38%), Vitamin B12: 0.18µg (3.04%), Vitamin B5: 0.3mg (2.98%), Vitamin B6: 0.06mg (2.84%), Vitamin E: 0.41mg (2.76%), Magnesium: 9.26mg (2.31%), Vitamin D: 0.31µg (2.09%), Fiber: 0.51g (2.06%), Zinc: 0.3mg (2.02%), Copper: 0.04mg (1.87%)