



Makes: 16 servings

Prep Time: 20 minutes Cook Time: 40 minutes

Total Time: 1 hour



Ingredients

Cake:

- 1/2 cup unsalted butter, very soft
- 1 & 1/2 cups granulated sugar
- 1 tbsp vanilla extract
- 1 cup buttermilk
- 2 cups cake flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp kosher salt
- 3 large egg whites
- green gel or liquid food color (I use Wilton Leaf Green Gel)

Buttercream:

- 4 ounces (1 stick) unsalted butter
- 4 ounces cream cheese
- 1 tbsp half-and-half or cream (maybe a bit more)
- 1 tsp vanilla extract
- 1/4-1/2 tsp almond extract
- 3 & 1/2 -4 cups powdered sugar
- nonpareils for garnish, if desired

Instructions

Prep:

Preheat the oven to 350°F. Spray a 9-inch cake pan (with sides at least 2 inches tall with baking spray). Line the pan with a circle of parchment paper. Line a sheet pan with foil. Set both pans aside for now.

Cake:

Stir the butter until light and creamy. Add the sugar and vanilla and stir again until well combined. (It

will not be smooth and creamy at this point but instead thick with a sandy texture.)

Add approximately $\frac{1}{3}$ (doesn't have to be exact) of the buttermilk and stir to combine. Then add approximately $\frac{1}{3}$ of the flour and stir again. Repeat x 2 until all of the buttermilk and flour have been added. Add the baking soda, baking powder and salt and stir to combine.

Add egg whites, one at a time and whisk vigorously for 30 seconds after each addition. Don't cheat! I like to set a timer. After the egg whites have been whisked in the batter will be smooth and satiny. Add green food coloring, stirring after each drop until the desired shade of green is reached. (I used 5-6 drops.)

Pour the batter into the prepared pan and smooth the top to an even layer with an offset knife or spatula. Pick the pan up, lift it a few inches above the counter and let it drop. Repeat this 3-4 times to bring any air bubbles to the surface. Let the pan sit for a minute or two then proceed with the next step.

Bake for 35 minutes then pull up the foil around the edges of the pan to prevent the crust from getting too brown. Bake for an additional 10-15 minutes or until a toothpick inserted into the center comes out clean. Cool for 20 minutes in the pan, then invert the cake onto a cooling rack. (The flat bottom of the cake now becomes the top.) Cool the cake completely before icing with the buttercream. While the cake is cooling, make the cream cheese buttercream (directions below).

Buttercream:

Combine the butter and cream cheese in a microwave-safe bowl. Cover with a damp paper towel or plastic wrap and cook on high power for 90-100 seconds or until the butter is melted and the cream cheese is very soft. Whisk the butter and cream cheese together until well combined and very smooth.

Add one tablespoon of half-and-half (or cream), the vanilla extract and $\frac{1}{4}$ teaspoon of the almond extract. Whisk again until smooth. Taste and add more almond extract, if desired. Add 3 cups of powdered sugar. Whisk until smooth. Add more powdered sugar till you have a spreadable consistency. I usually go with a little looser consistency as it will thicken up a bit as you spread it on the cake.

To ice the cake:

Transfer the cake to a serving plate or platter. Spoon out $\frac{1}{2}$ - $\frac{3}{4}$ of the icing onto the top of the cake. With an offset knife spread a very thin layer of icing all over the top and sides of the cake. Add more icing as needed to cover the entire cake. Sprinkle with nonpareils while the icing is still wet, if desired. Spoon or scrape most of the remaining icing onto the top of the cake. With an offset knife, spread the icing to cover the top and sides of the cake. Smooth the sides and swirl the top with the back of a spoon, if desired. Sprinkle with nonpareils (optional).

Recipe by The Cafe Sucre Farine