



Butterscotch Bundt Cake

Makes: 12-14 slices

Prep Time: 20 minutes Bake Time: 40-45 minutes

Total Time: 1 hour & 5 minutes

Ingredients

- 3/4 cup unsalted butter, room temperature
- 1 cup dark brown sugar, packed
- 1/2 cup granulated sugar
- 1 & 1/2 tsp vanilla extract
- 3 large eggs, room temperature
- 2 cups + 2 tbsp all-purpose flour, spooned and leveled
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 3/4 cup sour cream or full fat Greek yogurt, room temperature

Glaze:

- 3 tbsp unsalted butter, cubed
- 1/2 cup light brown sugar, packed
- 1 tbsp pure maple syrup
- 1/4 cup heavy whipping cream
- 1/2 tsp kosher salt
- 1/2 cup powdered sugar, sifted

Instructions

Cake:

Lower the oven rack to the bottom third of the oven and preheat to 350° F.

To the bowl of a stand mixer fitted with the paddle attachment, add the butter and sugars and mix on low speed to combine. Increase the speed to medium high and mix until light and fluffy, about 3 minutes. Scrape down the sides of the bowl.

Add the eggs, one at a time, mixing to combine well after each addition.

Add the vanilla and mix to combine. Scrape down the sides of the bowl.

In a separate bowl, whisk together the flour, baking powder, baking soda and salt.

Add the flour mixture to the butter mixture in three additions, alternating with the sour cream. Begin and end with the flour mixture. Mix on low speed, stopping when a few streaks of flour remain. Do not over mix.

Coat a 10-12 cup Bundt pan generously with non-stick baking spray. Transfer the batter into the prepared pan. Tap the pan a firm tap on the counter twice to eliminate any air pockets.

Bake for 40 to 45 minutes. The cake is done when a toothpick inserted into the center of the cake comes out clean or with only a few crumbs remaining. If the top of the cake is browning too quickly, loosely cover the bundt with a piece of aluminum foil. Do not over-bake or the cake will be dry.

Remove the cake from the oven and set a timer for 10 minutes. After 10 minutes, place a cooling rack or cake platter on top of the pan and invert the cake in one swift motion. The cake should easily release from the pan. Cool completely before making the glaze.

Glaze:

Melt the butter in a saucepan over medium low heat. Once melted, add the brown sugar, maple syrup, heavy cream and salt. Bring the glaze to a simmer for about 4 to 5 minutes, stirring often. Little bubbles will appear on the sides of the saucepan. The glaze will thicken as it heats.

Remove the pan from heat and immediately stir in the sifted powdered sugar, whisking until fully incorporated and smooth. Let the glaze sit for about 3 to 4 minutes, whisking it every 30 seconds or so. It will continue to thicken.

Drizzle the butterscotch glaze on the top of the cake and let the excess glaze slide down the sides. Note: If the glaze cools too much it will seize up and not pour smoothly. Work quickly once the glaze is ready. Allow the glaze to set for about 10 minutes before slicing.

Chef's Notes:

Store cake covered at room temperature for up to 3 days.

May be frozen. Defrost at room temperature. For best results, freeze the cake before adding the glaze.

Recipe from Browned Butter Blondie