

Apple Butter Cake with Maple Buttercream

HILL LAKE FARM

Prep Time: 20 Min. **Cook Time:** 25 Min. **Total Time:** 45 Min. **No. of Servings:** 12

Gluten Free. Easy & Delicious. A Classic Vanilla Cake with Apple Butter Twist.

Ingredients:

Batter:

- **2 1/4 cup + 2 tbsp Flour** (335g) - gluten free Bob's RedMill 1-to-1 baking flour
- **1/2 tsp Baking Soda**
- **2 tsp Baking Powder** - (aluminum free - Bob's RedMill)
- **1/2 tsp Sea Salt** - fine (Redmond Real Salt)
- **1/2 tsp Cardamom**
- **4 Eggs** - at room temperature
- **1 1/3 cup Buttermilk** (320g) - or substitute 1 tbsp Lemon Juice + Milk of your choice
- **2 tsp Vanilla**
- **10 tbsp Butter** (140g) - at room temperature
- **1 1/2 cup Granulated Sugar** (300g)

Buttercream Frosting:

- **16 tbsp Butter** - two sticks softened at room temperature
 - **3 - 4 cups Powdered Sugar**
 - **2 tbsp Maple Syrup**
 - **2 tbsp - 6 tbsp Heavy Cream** - at room temperature
- + **6oz Apple Butter** for layering and topping (3oz between layers / 3oz on top)



Instructions:

1. Preheat the oven to 350°F. Grease and line two cake pans with parchment.
2. Whisk together the flour, baking soda, baking powder, sea salt, and cardamom in a medium bowl.
3. Cream the butter and granulated sugar until pale and fluffy. Beat in the eggs one at a time, then mix in the vanilla.
4. Add the dry ingredients in thirds, alternating with the buttermilk, mixing just until combined. Don't overmix.
5. Divide the batter evenly between the pans and bake until the tops are golden and a toothpick inserted in the center comes out clean. Cool in the pans briefly, then turn out onto a rack and cool completely.
6. For the icing, beat the butter until pale and creamy. Add the powdered sugar a cup at a time, then the maple syrup. Add the heavy cream a tablespoon at a time until smooth and spreadable.
7. Spread a layer of maple buttercream over the top of the first cake layer, then add 3oz apple butter over the icing and top with the second layer. Frost the top and sides with the maple buttercream, then finish with the remaining 3oz apple butter on top.

Tip: Make sure the cake layers are completely cool before frosting, or the buttercream will melt.

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