

Pink Pineberry *AND* Vanilla Buttercream Cake

16 - 20 SERVINGS

YIELD

2 HOURS

PREP TIME





Ingredients

VANILLA CAKE:

- 1/2 CUP SOFTENED BUTTER
- 1 1/2 SUGAR
- 4 EGG WHITES
- 2 TEASPOONS VANILLA
- 2 CUPS ALL PURPOSE FLOUR
- 1 TEASPOON BAKING POWDER
- 1/2 TEASPOON BAKING SODA
- 1/4 TEASPOON SALT
- 1 1/3 CUPS BUTTERMILK
- A FEW DROPS PINK FOOD COLORING

VANILLA BUTTERCREAM & TOPPINGS

- PINEBERRIES
- 2 CUPS UNSALTED BUTTER, ROOM TEMPERATURE
- 1 TABLESPOON VANILLA EXTRACT
- 1/2 TEASPOON SALT
- 6-7 CUPS POWDERED SUGAR
- 3-4 TABLESPOONS HEAVY CREAM
- A FEW DROPS PINK FOOD COLORING

Directions

VANILLA CAKE:

- PREHEAT OVEN TO 350 DEGREES.
- GREASE TWO 8-INCH BAKING PANS AND LINE THEM WITH PARCHMENT PAPER.
- CREAM THE BUTTER AND SUGAR TOGETHER FOR APPROXIMATELY 3 MINUTES.
- ADD THE EGG WHITES ONE AT A TIME, MIXING THOROUGHLY AFTER EACH ADDITION, SCRAPING THE BOWL WHEN NECESSARY. ADD A FEW DROPS PINK FOOD COLORING.
- IN A SEPARATE BOWL, COMBINE THE FLOUR, BAKING POWDER, BAKING SODA, AND SALT.
- WITH THE MIXER ON LOW SPEED, ADD THE FLOUR MIXTURE AND THE BUTTERMILK ALTERNATELY, BEGINNING AND ENDING WITH THE FLOUR MIXTURE.
- POUR BATTER INTO PREPARED PANS AND BAKE FOR 18-20 MINUTES, OR UNTIL A TOOTHPICK INSERTED IN THE CENTER OF THE CAKES COMES OUT CLEAN.
- COOL ON A RACK FOR 10 MINUTES, THEN LOOSEN CAKES FROM THE SIDES OF THE PANS AND INVERT ON A WIRE RACK TO COOL COMPLETELY BEFORE FROSTING.

VANILLA BUTTERCREAM & TOPPINGS:

- WHIP THE BUTTER ON HIGH SPEED FOR 2-3 MINUTES, SCRAPING BOWL OCCASIONALLY.
- ON MEDIUM SPEED, ADD 6 CUPS POWDERED SUGAR ONE CUP AT A TIME, LETTING EACH CUP OF SUGAR INCORPORATE BEFORE ADDING THE NEXT.
- ADD THE CREAM AND SALT GRADUALLY AS YOU ADD THE LAST CUP OF SUGAR. IF IT SEEMS TO STIFF, ADD ANOTHER 1-2 TABLESPOONS OF CREAM.
- ADD A FEW DROPS PINK FOOD COLORING, THEN WHIP ON HIGH SPEED FOR 4-5 MINUTES.
- ONCE CAKES ARE COMPLETELY COOLED, ADD A LARGE DOLLOP OF BUTTERCREAM TO THE CENTER OF THE FIRST CAKE, SPREAD EVENLY, THEN STACK THE SECOND CAKE ON TOP.
- FROST THE DOUBLE LAYER CAKE COMPLETELY. WASH SOME PINEBERRIES WITH COOL WATER AND PAT DRY. TOP AND DECORATE YOUR CAKE WITH A MIX OF HALVED OR WHOLE PINEBERRIES