

The Gypsy Chef

Heritage Bundt Cake

Williams and Sonoma Kitchen, slightly adapted

2 3/4 cups all-purpose flour

1 1/2 teaspoon baking powder

3/4 teaspoon salt

16 tablespoons unsalted butter

1 1/2 cups granulated sugar

4 eggs, lightly beaten

1 teaspoon vanilla extract

1 cup milk

Confectioners' sugar for dusting

Have all the ingredients at room temperature. Position a rack in the lower third of an oven and preheat to 325 F (165 C). Grease and flour the pan, tap out the excess flour.

Place flour, baking powder and salt in a bowl and whisk together to mix.

In the bowl of an electric mixer, fitted with a paddle, beat the butter on medium speed until creamy and smooth, about 30 seconds. Add the granulated sugar and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally until scrape down the sides.

Add the eggs one at a time, beating well after each addition. Beat in the vanilla just until incorporated.

Reduce the speed to low and add the flour mixture in three additions alternating with the milk and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl.

Spoon the batter into the prepared pan, spreading the batter so that the sides are higher than the center. Bake until the cake begins to pull away from the sides of the pan and a toothpick inserted in the center comes out clean, 55 to 60 minutes. Transfer the pan to a wire rack and let cool for 15 minutes.

Gently tap the pan on the counter to loosen it. Invert the pan over a cooling rack and allow to cool for 2 hours. Before serving, dust with confectioners' sugar. Serves 16.

bon appétit
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