

Man About Cake Recipe Collection

Make all of the cakes, fillings, frostings and sweet treats featured on Man About Cake with Joshua John Russell's exclusive recipes!

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Almond Cake

Yield: Two 10-inch (25-cm) round cakes

INGREDIENTS

- 4 cups (800 g) granulated sugar
- 6 cups (750 g) all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 1 cup (140 g) almonds, toasted and finely chopped
- 2 cups (480 ml) unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1 1/3 cups (320 ml) vegetable oil
- 1 tablespoon Madagascar bourbon vanilla extract
- 2 tablespoons almond extract

PREPARATION

1. Preheat the oven to 350 F (175 C).
2. Grease two 10-inch (25-cm) round cake pans.
3. Fit a stand mixer with the whip attachment.
4. In the bowl of the stand mixer, combine the sugar, flour, baking soda, salt, and almonds. Mix on low speed.
5. In a small bowl, combine the milk and vinegar.
6. In another small bowl, combine the oil and vanilla and almond extracts.
7. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water to the dry ingredients. Mix until incorporated and no lumps remain.
8. Add the remaining water and mix on low speed until fully incorporated.
9. Divide the batter between the prepared pans. Bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Banana Cake

Yield: Two 10-inch (25-cm) round cakes

INGREDIENTS

- 4 cups (792 g) granulated sugar
- 6 cups (720 g) all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 2 tablespoons white vinegar
- 2 cups (480 ml) unsweetened soy or almond milk
- 1 tablespoon Madagascar bourbon vanilla extract
- 1 1/3 cups (320 ml) vegetable oil
- 4 ripe bananas

PREPARATION

1. Preheat the oven to 350 F (175 C). Grease two 10-inch (25-cm) round cake pans with pan spray and set aside.
2. In a stand mixer fitted with the whip attachment, combine the sugar, flour, baking soda, and salt on low speed. This will sift the ingredients.
3. Add the vinegar to the soy milk and set aside.
4. Add the vanilla to the oil.
5. With the mixer running on low, add the oil mixture, the soy milk mixture, and 1 cup (240 ml) water.
6. Mash the bananas and add to the mixer bowl. Mix until incorporated and no lumps remain. Add another 1 cup (240 ml) water and blend until fully incorporated.
7. Fill the prepared pans and bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Blue or Red Velvet Cake

Yield: Two 10" round cakes

INGREDIENTS

- 4 cups granulated sugar
- 6 cups all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 1/2 cup cocoa
- 2 cups unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1 1/3 cups vegetable oil
- 1 tablespoon Madagascar bourbon vanilla extract
- 2 cups water
- 3 tablespoons blue or red food coloring

PREPARATION

1. Preheat oven to 350 F.
2. Grease pans and set aside.
3. Fit the bowl of a stand mixer with the whip attachment.
4. Combine sugar, flour, cocoa, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
5. Add blue or red food coloring to the water and set aside.
6. Add vinegar to the milk and set aside.
7. Add vanilla to the oil.
8. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water mixture.
9. Mix until incorporated and no lumps are found.
10. Add the last bit of water and blend until fully incorporated.
11. Fill pans and bake for 30-45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Chocolate Cake

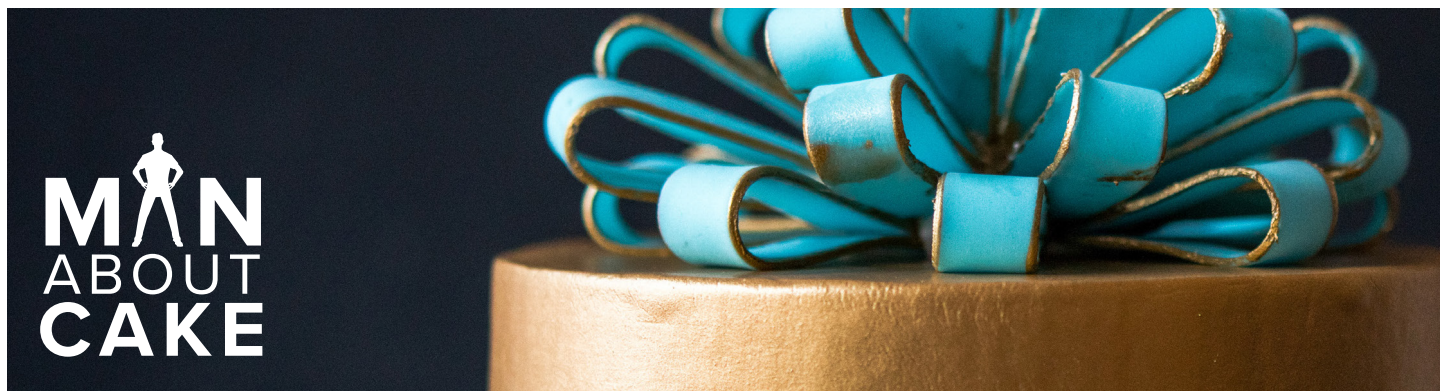
Yield: Two 10" round cakes

INGREDIENTS

- 4 cups white sugar
- 5 cups all-purpose flour
- 1 1/3 cups cocoa
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 2 cups unsweetened soy or almond milk
- 2 cups water
- 2 tablespoons instant espresso powder
- 2 tablespoons white vinegar
- 1 1/3 cup vegetable oil
- 1 tablespoon Madagascar bourbon vanilla extract

PREPARATION

1. Preheat oven to 350 F.
2. Grease pans and set aside.
3. Using a stand mixer and whip attachment, combine sugar, flour, cocoa, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
4. Add espresso powder to the water and set aside.
5. Add vinegar to the milk and set aside.
6. Add vanilla to the oil.
7. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water mixture.
8. Mix until incorporated and no lumps are found.
9. Add the last bit of water and blend until fully incorporated.
10. Fill pans and bake for 30-45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Chocolate Carrot Cake

Yield: Two 8-inch (20-cm) rounds

INGREDIENTS

- 5 large eggs
- 1 cup (200 g) light brown sugar, packed
- 2 cups (400 g) granulated sugar
- 1 cup (240 ml) vegetable oil
- 2 1/4 cups (280 g) all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1/4 cup (60 ml) melted dark chocolate
- 1/4 cup (20 g) cocoa powder
- 2 cups (220 g) shredded carrots

PREPARATION

1. Preheat the oven to 300 F (150 C). Grease two 8-inch (20-cm) cake pans with pan spray
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs and sugars on high speed until light and fluffy, about 2 minutes.
3. Reduce the speed to medium and slowly add the oil.
4. Turn the mixer off and add the flour, baking soda, salt, melted chocolate, and cocoa.
5. Mix on low speed until fully incorporated.
6. Add the carrots and mix on low until combined.
7. Pour the batter into the prepared pans.
8. Bake for 1 hour 30 minutes to 1 hour 45 minutes, or until a toothpick comes out clean and top springs back when lightly pressed.



Chocolate Sponge Cake

Yield: Two 10-inch (25-cm) cakes

INGREDIENTS

- 4 cups (420 g) all-purpose flour
- 8 teaspoons baking powder
- 1 cup (85 g) unsweetened cocoa powder
- 2 teaspoons salt
- 8 eggs, separated
- 3 1/2 cups (693 g) granulated sugar
- 2 cups (455 g) butter
- 2 cups (480 ml) whole milk
- 4 teaspoons pure vanilla extract

PREPARATION

1. Preheat the oven to 350°F (175°C/gas 4); for convection baking, preheat to 325°F (165°C/gas 3). Spray baking pans with cooking spray or grease them with butter, and then coat with flour.
2. Sift together the flour, baking powder, cocoa powder, and salt and set aside.
3. In the bowl of a stand mixer fitted with the whip attachment, whip the egg whites on high until frothy, about 1 minute.
4. With the mixer still on high, sprinkle 1/2 cup (99 g) of the sugar slowly into the whipping whites. Continue to whip until full peaks form, about 5 minutes. Transfer whites to a clean bowl and set aside.
5. Cream butter and remaining 3 cups (594 g) of sugar with the paddle attachment until light and fluffy.
6. With the mixer on medium speed, slowly add the yolks a bit at a time, allowing them to fully incorporate before the next addition. Scrape the bowl.
7. Combine the milk and vanilla.
8. Add one-third of the flour mixture and one-third of the milk mixture to the bowl and mix on low until fully incorporated. Scrape the bowl and repeat 2 more times until all ingredients are fully incorporated.
9. Take the bowl off the stand mixer and fold in the whipped egg whites a little at a time by hand.
10. Divide batter into the prepared pans and bake for 45 to 50 minutes. When fully baked, the cakes should be firm to the touch, and a toothpick inserted into the center should come out clean.



Cinnamon Swirl Cake

Yield: Two 10" round cakes

INGREDIENTS

- Cooking spray or butter for the pans
- 6 cups (720 g) all-purpose flour; more for the pans
- 2 tablespoons white vinegar
- 2 cups (480 ml) almond milk (you could use coconut or soy milk)
- 4 cups (792 g) granulated sugar
- 4 teaspoons baking soda
- 2 teaspoons salt
- 1 1/3 cups (320 ml) vegetable oil
- 1 tablespoon pure vanilla extract
- 2 tablespoons ground cinnamon
- 1/2 teaspoon ground nutmeg

PREPARATION

1. Preheat the oven to 350°F (175°C/gas 4); for convection baking preheat to 325°F (165°C/gas 3). Spray baking pans with cooking spray or grease them with butter, and then coat with flour.
2. Combine the vinegar and almond milk and set aside.
3. In a stand mixer fitted with the whip attachment, combine the sugar, flour, baking soda, and salt on low speed (this will sift the dry ingredients).
4. Add the oil, vanilla, 2 cups (480 ml) water, and half of the milk mixture to the dry ingredients and continue to mix on low until incorporated. Scrape the bowl once or twice.
5. Add remaining milk mixture and mix until fully incorporated, then turn the mixer off.
6. Combine the cinnamon and nutmeg in a medium bowl. Transfer 2 cups of the batter to the same bowl and fold until the spices are fully incorporated.
7. Divide the batter from the mixer evenly between the pans.
8. Evenly drizzle the cinnamon batter on top of the batter in the pans. Using a skewer, swirl the cinnamon batter around.
9. Bake for 30 to 40 minutes, checking the cakes at 30 minutes. When fully baked, the cakes should be firm to the touch, and a toothpick inserted into the center should come out clean.



Coffee Sponge Cake

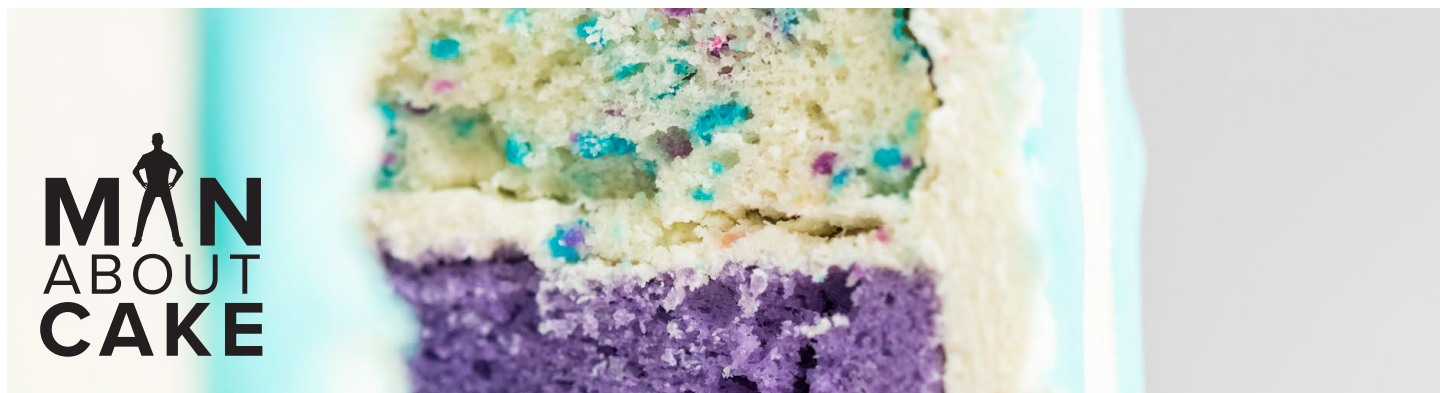
Yield: Makes two 10-inch (25 cm) round cakes

INGREDIENTS

- 2 cups (454 g) butter
- 3 ½ cups (200 g) granulated sugar
- 2 cups (480 ml) whole milk
- 4 cups (800 g) all-purpose flour
- 8 eggs, separated
- 8 teaspoons baking powder
- 2 teaspoons salt
- 4 teaspoons vanilla extract
- 3 tablespoons King Arthur Flour Espresso Powder
- 1 teaspoon ground cinnamon

PREPARATION

1. Preheat oven to 350 F (175 C). For convection baking, preheat to 325 F (165 C).
2. Sift together the all-purpose flour, baking powder, espresso powder, cinnamon and salt. Set aside.
3. In a stand mixer fitted with a whip attachment, place egg whites, and whip on high until frothy (about 1 minute).
4. With the mixer still on high speed, sprinkle ½ cup of the sugar slowly into the whipped egg whites. Continue to whip until full peaks are achieved (about 5 minutes). Set the whipped egg whites aside.
5. In a stand mixer fitted with a paddle attachment, cream butter and remaining 3 cups of sugar on medium-high speed until light and fluffy.
6. With the mixer on medium speed, slowly add the yolks a bit at a time allowing them to fully incorporate before the next addition. Scrape the bowl.
7. Combine the vanilla and milk. Then add about ⅓ of the milk mixture to the bowl, and mix on low speed until fully incorporated.
8. Scrape the bowl and repeat two more times until all ingredients are fully incorporated.
9. Take the bowl off of the stand mixer and fold in the whipped egg whites a little at a time by hand.
10. Divide batter into prepared pans and bake for 45 to 50 minutes. When fully baked, cakes should be done to the touch and a cake tester inserted into the cake should come out clean.



JJR's Box Cake Mix Hack

Yield: Will Depend on Chosen Mix

INGREDIENTS

- Pan spray
- 8 ounces (225 g) cream cheese, at room temperature
- 1 box cake mix plus ingredients called for on the back of the box
- 1 tablespoon pure vanilla extract

PREPARATION

1. Preheat oven per directions on the box, and grease pans (as specified by the cake mix) with pan spray.
2. In a stand mixer fitted with the paddle attachment, beat the cream cheese until smooth, scraping the bowl a couple of times. Add vanilla extract.
3. Switch to the whip attachment and mix in the ingredients listed on the back of the cake mix.
4. With the mixer on low, add the cake mix and complete the mixing instructions found on the back of the box.
5. Pour the batter into greased pans, and follow the baking instructions on the box.



Lemon Sponge Cake

Yield: Makes two 10-inch (25-cm) round cakes or four 8-inch (20-cm) round cakes

INGREDIENTS

- 4 cups (480 g) all-purpose flour
- 8 teaspoons baking powder
- 2 teaspoons salt
- 8 eggs, separated
- 3 1/2 cups (693 g) granulated sugar
- 2 cups (455 g) unsalted butter, at room temperature
- 2 cups (480 ml) whole milk
- 4 lemons, zested and juiced
- 4 teaspoons pure vanilla extract

PREPARATION

1. Preheat the oven to 350°F (175°C/gas 4); for convection baking, preheat to 325°F (165°C/gas 3).
2. Sift together the flour, baking powder, and salt and set aside.
3. In the bowl of a stand mixer fitted with the whip attachment, whip the egg whites on high until frothy, about 1 minute.
4. With the mixer still on high, sprinkle 1/2 cup (99 g) of the sugar slowly into the whipped whites. Continue to whip until full peaks form, about 5 minutes. Transfer whites to a clean bowl and set aside.
5. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and the remaining 3 cups (594 g) of sugar until light and fluffy.
6. With the mixer on medium speed, slowly add the yolks a bit at a time, allowing them to fully incorporate before the next addition. Scrape the bowl.
7. In a separate bowl, combine the milk, lemon juice, vanilla and zest.
8. Add about one-third of the flour mixture and one-third of the milk mixture to the bowl and mix on low speed until fully incorporated.
9. Scrape the bowl and repeat 2 more times until all the ingredients are fully incorporated.
10. Take the bowl off of the stand mixer and fold in the whipped egg whites a little at a time by hand.
11. Divide batter into the prepared pans and bake for 45 to 50 minutes. When fully baked, cakes should be firm to the touch and a cake tester inserted into the center should come out clean.



Marble Cake

Note: This cake is created from combining the batter from chocolate and vanilla cakes. You'll make batter for each cake separately and bake them in the pans together.

Yield: Two 10" round cakes

CHOCOLATE CAKE INGREDIENTS

- 2 cups white sugar
- 2 1/2 cups all-purpose flour
- 2/3 cup cocoa
- 2 teaspoons baking soda
- 1 teaspoons salt
- 1 cup unsweetened soy or almond milk
- 1 cup water
- 1 tablespoon instant espresso powder
- 1 tablespoon white vinegar
- 2/3 cup vegetable oil
- 1 1/2 teaspoons Madagascar bourbon vanilla extract

CHOCOLATE BATTER PREPARATION

1. Using a stand mixer and whip attachment, combine sugar, flour, cocoa, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
2. Add espresso powder to the water and set aside.
3. Add vinegar to the milk and set aside.
4. Add vanilla to the oil.
5. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water mixture.
6. Mix until incorporated and no lumps are found.
7. Add the last bit of water and blend until fully incorporated.

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Marble Cake (Continued)

VANILLA CAKE INGREDIENTS

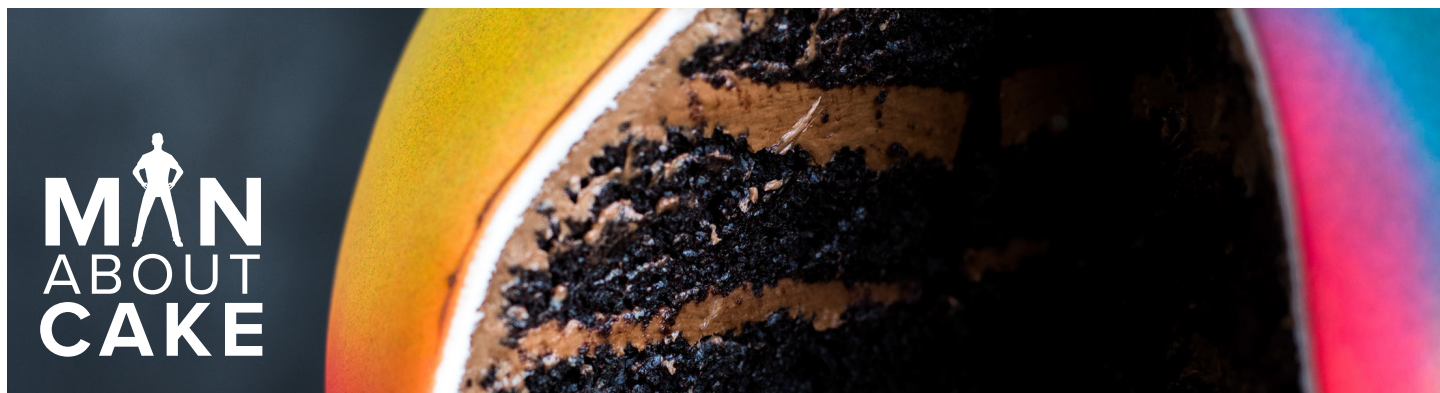
- 2 cups white sugar
- 3 cups all-purpose flour
- 1 teaspoons salt
- 2 teaspoons baking soda
- 1 cup unsweetened soy or almond milk
- 1 tablespoon white vinegar
- 2/3 cup vegetable oil
- 1 1/2 teaspoons Madagascar bourbon vanilla extract
- 1 cup of water

VANILLA BATTER PREPARATION

1. Fit the bowl of a stand mixer with the whip attachment.
2. Combine sugar, flour, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
3. Add vinegar to the milk and set aside.
4. Add vanilla to the oil.
5. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water.
6. Mix until incorporated and no lumps are found.
7. Add the last bit of water and blend until fully incorporated.

MARBLE CAKE PREPARATION

1. Preheat oven to 350 F.
2. Grease two 10" round cake pans and set aside.
3. Pour half of the vanilla into each prepared pan. Divide the chocolate batter in two and pour each half over the vanilla batter. Run a knife or small spatula through the batter in a random pattern to "marble" the cake.
4. Bake for 30-45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Mexican Chocolate Cake

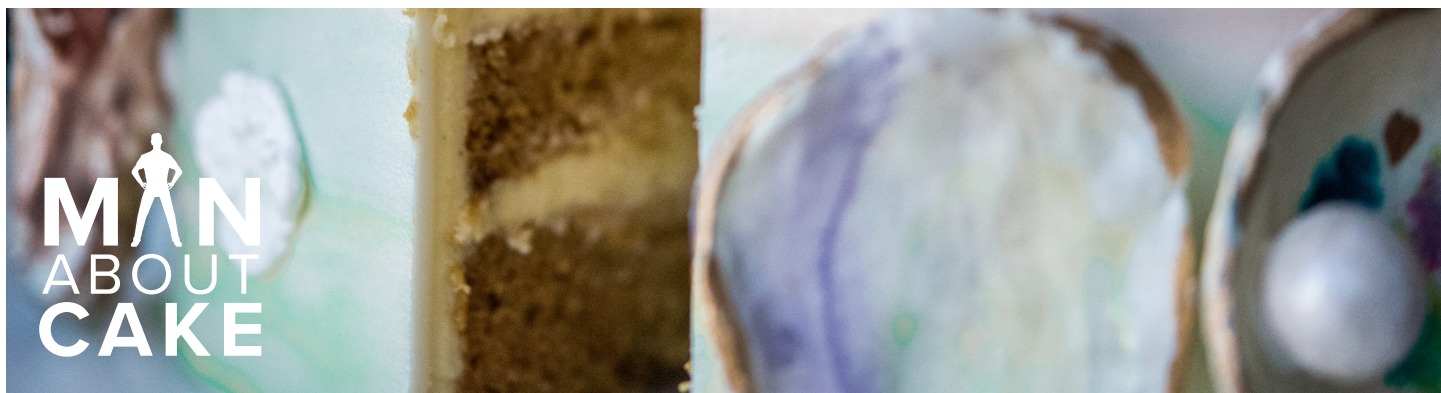
Yield: Makes two 10-inch (25-cm) round cakes

INGREDIENTS

- 4 cups (800 g) granulated sugar
- 5 cups (625 g) all-purpose flour
- 1 1/3 cups (115 g) unsweetened cocoa powder
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 1 tablespoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 2 tablespoons instant espresso powder
- 2 cups (480 ml) water
- 2 cups (480 ml) unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1 1/3 cups (320 ml) vegetable oil
- 1 tablespoon Madagascar bourbon vanilla

PREPARATION

1. Preheat the oven to 350 F (175 C). For convection baking, preheat to 325 F (165 C).
2. Grease two 10-inch (25-cm) round cake pans and set aside.
3. In a stand mixer fitted with a whip attachment, combine the granulated sugar, flour, cocoa, baking soda, salt, and spices. Mix on low speed. This will sift the ingredients.
4. In a small bowl or measuring cup, mix together the espresso powder and water and set aside.
5. In another small bowl or measuring cup, combine the milk and vinegar and set aside.
6. With the mixer on low speed, add the oil, vanilla, milk mixture, and half of the water mixture to the dry ingredients. Mix until incorporated and no lumps remain.
7. Add the remaining water and mix on low speed until smooth.
8. Divide the batter between the prepared pans. Bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Orange Cake

Yield: Two 10-inch (25-cm) round cakes

INGREDIENTS

- 4 cups (800 g) granulated sugar
- 6 cups (750 g) all-purpose flour
- 2 teaspoons salt
- 1 tablespoon plus 1 teaspoon baking soda
- 1 1/3 cups (320 ml) vegetable oil
- 2 teaspoons Madagascar bourbon vanilla bean paste
- 2 tablespoons grated orange zest (about 4 oranges, depending on size)
- 4 cups (950 ml) orange juice

PREPARATION

1. Preheat the oven to 350 F (175 C).
2. Grease two 10-inch (25-cm) round cake pans.
3. Fit a stand mixer with the whip attachment.
4. In the bowl of the stand mixer, combine the sugar, flour, salt, and baking soda. Mix on low speed.
5. In a small bowl, combine the oil, vanilla extract, and orange zest.
6. While the mixer is running on low, add the oil mixture and half of the orange juice to the dry ingredients. Mix until incorporated and no lumps remain.
7. Add the remaining orange juice and blend until fully incorporated.
8. Divide the batter between the prepared pans. Bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Piña Colada Cake

This tropical cake is made by alternating layers of:

- JJR's vanilla cake (below)
- Coconut rum simple syrup soak (below)
- Toasted coconut flakes (below)
- Fresh pineapple slices
- JJR's cream cheese buttercream (below)

Vanilla Cake

Yield: Two 10" round cakes

INGREDIENTS

- 4 cups granulated sugar
- 6 cups all-purpose flour
- 1 tablespoon plus 1 teaspoons baking soda
- 2 teaspoons salt
- 2 cups unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1 1/3 cups vegetable oil
- 1 tablespoons Madagascar bourbon vanilla extract
- 2 cups water

PREPARATION

1. Preheat oven to 350 F.
2. Grease pans and set aside.
3. Fit the bowl of a stand mixer with the whip attachment.
4. Combine sugar, flour, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
5. Add vinegar to the milk and set aside.
6. Add vanilla to the oil.
7. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water.
8. Mix until incorporated and no lumps are found.
9. Add the last bit of water and blend until fully incorporated.
10. Fill pans and bake for 30-45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.

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Coconut Rum Simple Syrup Soak

Yield: 2 cups

INGREDIENTS

- 1 cup water
- 1 cup white granulated sugar
- 1 cup coconut-flavored rum
- For non-alcoholic version, substitute 1 tsp coconut extract

PREPARATION

1. Add water and sugar to a medium saucepan and bring to a light boil. Reduce heat slightly and stir just until all sugar is dissolved. If using coconut extract instead of rum, add extract at this time.
2. Remove pan from heat source and let cool completely. Pour into dispenser bottle. If using rum, add at this time and mix fully with syrup.

Toasted Coconut Flake

INGREDIENT

- Coconut flakes

PREPARATION

1. Heat oven to 350 F.
2. Place coconut flakes in single layer on a nonstick cookie sheet or pan lined with parchment and place in preheated oven.
3. Coconut will brown from the top and sides, so toss around with a fork every five minutes to distribute the color.
4. Bake until desired color is achieved (brownness).

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JJR's Cream Cheese Buttercream

Yield: Enough to fill and ice two 10" round cakes

INGREDIENTS

- 3 lbs cream cheese
- 2 lbs unsalted butter
- 1 lb powdered sugar
- 1 tablespoon Madagascar bourbon vanilla bean paste

PREPARATION

1. Make sure all ingredients are at room temperature before mixing.
2. Cream the cream cheese in a stand mixer with a paddle until smooth (medium speed for a couple minutes).
3. Add butter and mix until incorporated.
4. Add vanilla and sugar and blend on low speed until incorporated.
5. Now switch the attachment to a whip.
6. Whip on high until light and fluffy.



Rainbow Sprinkle Cake

Yield: Two 10" round cakes

INGREDIENTS

- 4 cups granulated sugar
- 6 cups all-purpose flour
- 1 tablespoon plus 1 teaspoons baking soda
- 2 teaspoons salt
- 2 cups unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1 1/3 cups vegetable oil
- 1 tablespoons Madagascar bourbon vanilla extract
- 2 cups water
- 1/2 cup rainbow sprinkles

PREPARATION

1. Preheat oven to 350 F.
2. Grease pans and set aside.
3. Fit the bowl of a stand mixer with the whip attachment.
4. Combine sugar, flour, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
5. Add vinegar to the milk and set aside.
6. Add vanilla to the oil.
7. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water.
8. Mix until incorporated and no lumps are found.
9. Add the last bit of water and blend until fully incorporated.
10. Stir in sprinkles until evenly distributed.
11. Fill pans and bake for 30-45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Spice Cake

Yield: Two 10-inch (25-cm) round cakes

INGREDIENTS

- 4 cups (800 g) granulated sugar
- 6 cups (750 g) all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 2 cups (480 ml) unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1 1/3 cups (320 ml) vegetable oil
- 1 tablespoon Madagascar bourbon vanilla extract
- 2 cups (480 ml) water

PREPARATION

1. Preheat the oven to 350 F (175 C).
2. Grease two 10-inch (25-cm) round cake pans.
3. Fit a stand mixer with the whip attachment.
4. In the bowl of the stand mixer, combine the sugar, flour, baking soda, salt, cinnamon, allspice, nutmeg, and ginger. Mix on low speed to evenly distribute the ingredients.
5. In a small bowl, combine the milk and vinegar.
6. In another small bowl, combine the oil and vanilla.
7. While the mixer is running on low, add the oil mixture, the milk mixture, and half of the water to the dry ingredients. Mix until incorporated and no lumps remain.
8. Add the remaining water and mix on low speed until fully incorporated.
9. Divide the batter between the prepared pans. Bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Vanilla Cake

Yield: Two 10" round cakes

INGREDIENTS

- 4 cups granulated sugar
- 6 cups all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 2 cups unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1 1/3 cups vegetable oil
- 1 tablespoon Madagascar bourbon vanilla extract
- 2 cups water

PREPARATION

1. Preheat oven to 350 F.
2. Grease pans and set aside.
3. Fit the bowl of a stand mixer with the whip attachment.
4. Combine sugar, flour, salt and baking soda in the mixer and turn on low speed. This will sift the ingredients.
5. Add vinegar to the milk and set aside.
6. Add vanilla to the oil.
7. While the mixer is running on low, add the oil mixture, milk mixture, and half of the water.
8. Mix until incorporated and no lumps are found.
9. Add the last bit of water and blend until fully incorporated.
10. Fill pans and bake for 30-45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



Wedding Fruit Cake

Yield: Two 10" round cakes

INGREDIENTS

FOR THE FRUIT

- 50 g dried cherries
- 50 g dried blueberries
- 50 g dried cranberries
- 50 g dried apricot
- 50 g dried pineapple
- 50 g shredded coconut
- 1 cup (240 ml) whiskey
- 50 g dried cranberries
- 50 g dried apricot
- 50 g dried pineapple
- 50 g shredded coconut
- 1 cup (240 ml) whiskey

PREPARATION

SOAK THE FRUIT

1. Gather all the dried fruit and give it a rough chop to break up the larger pieces.
2. Place the fruit in a bowl and cover with the whiskey. Let soak overnight.
3. Drain the fruit before adding to the batter.

FOR THE CAKE

- 170 g (6 ounces/1 1/2 sticks) unsalted butter, at room temperature
- 170 g (6 ounces) granulated sugar
- 4 large eggs
- 255 g (8 ounces) all-purpose flour
- 1 teaspoon baking powder
- 2 teaspoons white vinegar
- 2 teaspoons Madagascar bourbon vanilla
- 1/2 teaspoon ground nutmeg

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MAKE THE CAKE

1. Grease pans and set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on low until light and fluffy, about 5 minutes.
3. Turn the mixer to medium and add the eggs one at a time, scraping the bowl between each addition.
4. Add all remaining ingredients, including the dried fruit, and mix on low until incorporated.
5. Bake at 350 F (175 C/gas 4) for 30 to 45 minutes, or until a toothpick inserted in the center comes out clean.



Almond Filling

Yield: Enough to fill two 10" round cakes

INGREDIENTS

- 1 pound (455 g/4 sticks) butter, at room temperature
- 8 ounces (225 g) almond paste
- 4 ounces (115 g) confectioners' sugar
- 2 tablespoons Madagascar bourbon vanilla
- Pinch of salt

METHOD

1. In the bowl of a stand mixer fitted with the paddle attachment cream the butter and almond paste at medium speed until smooth.
2. Run the mixture through a strainer.
3. Return the mixture to the bowl, add the sugar, vanilla, and salt and mix on low until fully incorporated



Brown Sugar Curd

Yield: 2 cups, enough to fill an 8-inch (20cm) cake

INGREDIENTS

- 1/2 cup (120 ml) water
- 1 tablespoon maple syrup
- 1 tablespoon cornstarch
- 1/2 cup (115 g) unsalted butter, at room temperature
- 3/4 cup (150 g) granulated sugar
- 1/3 cup (70 g) packed brown sugar
- 1 tablespoon vanilla extract
- 5 large egg yolks

PREPARATION

1. Place the water, maple sugar, and cornstarch in a saucepan.
2. Whisk to break up the cornstarch (there should be no lumps).
3. Heat over medium-high heat, stirring, until the mixture thickens, 2 to 3 minutes.
4. Add the butter, granulated sugar, brown sugar, and vanilla and heat until the butter is melted and the sugars are dissolved.
5. In a bowl, whisk the yolks.
6. Temper the yolks by adding a small amount of the hot liquid and whisking until incorporated (this will warm the yolks).
7. Add the warmed yolks to the pan and cook over low heat, stirring constantly, until the curd is thick, 10 to 12 minutes.
8. Transfer the finished curd to a bowl or storage container. Place a piece of plastic wrap directly onto the surface of the curd to prevent a skin from forming. Cover the container or bowl and refrigerate the curd overnight before using.



Cheesecake Filling

Yield: Enough filling to fill two 10-inch (25-cm) round cakes

INGREDIENTS

- Whole store-bought cheesecake
- Handful of graham crackers, crumbled
- 8 ounces (225 g) cream cheese, softened
- 1 tablespoon Madagascar bourbon vanilla bean paste
- Milk, as needed

PREPARATION

1. In a stand mixer fitted with the paddle attachment, combine all the ingredients at low speed. Add milk a little at a time until you've reached your desired thickness.



Lemon Curd

Yield: Yields enough to fill one 8" cake

INGREDIENTS

- 1/2 cup (120 ml) lemon juice
- 1 tablespoon cornstarch
- 1 tablespoon finely grated lemon zest
- 6 tablespoons (85 g) unsalted butter, at room temperature
- 3/4 cup (150 g) granulated sugar
- 4 large egg yolks

PREPARATION

1. Place the lemon juice and cornstarch in a cold saucepan.
2. Whisk to break up the cornstarch (there should be no lumps).
3. Add the zest and heat on medium-high, stirring, until the mixture thickens, 2 to 3 minutes.
4. Add the butter and sugar, and heat until the butter is melted and sugar is dissolved.
5. In a bowl, whisk the yolks.
6. Temper the yolks by adding a small amount of the hot liquid and whisking until incorporated (this will warm the yolks).
7. Add the yolks to the pan and cook on low, stirring constantly, until the curd is thick, 10 to 12 minutes. Transfer finished curd into a bowl or storage container.
8. Place a piece of plastic wrap directly onto the surface of the curd to prevent a skin from forming. Cover the container/bowl and refrigerate the curd overnight before using.



Peanut Butter Mousse

INGREDIENTS

- 2 cups (480 ml) heavy cream
- 2 1/2 pounds (1.1 kg) smooth peanut butter
- 1 1/2 pounds (680 g) cream cheese, at room temperature
- 1 pound (455 g) light brown sugar
- 2 tablespoons vanilla extract

PREPARATION

1. By hand or with a mixer, whip the cream to stiff peaks and set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, mix the peanut butter, cream cheese, brown sugar, and vanilla on low speed until fully incorporated.
3. Remove the bowl from the mixer and fold the whipped cream into the peanut butter mixture by hand.
4. Store covered in the refrigerator. Use mousse cold for best results.
5. Mousse will keep in the refrigerator for one week.



Salted Caramel

Yield: About 4 cups (900 grams)

INGREDIENTS

- 3 cups (594 g) granulated sugar
- 1 teaspoon cream of tartar
- 1 cup (300 g) agave syrup
- 1 cup (240 ml) heavy cream
- 1/2 cup (120 ml) evaporated milk
- 1/2 cup (1 stick/115 g) unsalted butter
- 1 tablespoon Madagascar bourbon vanilla extract
- 2 teaspoons salt

PREPARATION

1. Combine the sugar, cream of tartar, and agave in a large saucepan and place on high heat. You can stir the mixture to incorporate, but once bubble begin to appear around the edge of the pan, do not stir anymore.
2. As the mixture boils, use a damp pastry brush to remove any sugar crystals from the sides of the pot.
3. While the mixture is boiling, combine the cream, milk, butter, vanilla, and salt in a small saucepan and heat until it just starts to boil; remove from the heat.
4. Once the sugar and agave mixture has reached the desired color (it should be a nice deep golden brown), remove from heat and add small amounts of the milk mixture while whisking. Adding the milk will cause the mixture to boil up high because of the temperature change, so go very slowly, adding very small amounts.
5. When the milk mixture is all incorporated, let the caramel cool in the pot for 30 minutes and then transfer it to a storage container.
6. Store covered in the refrigerator and bring back to room temperature before using.



Chocolate Peppermint Ganache

Yield: Makes enough to fill a 6-inch cake

INGREDIENTS

- 1 lb. real chocolate (*not coating chocolate)
- 18 oz. heavy whipping cream
- 1 tablespoon peppermint oil or extract

PREPARATION

1. If chocolate is in bar form, chop into small chunks, place in a glass bowl and set aside. If the chocolate is in chips or coins, you can use them as is.
2. Combine the heavy whipping cream and peppermint and warm in a medium saucepan over medium-low heat until it just starts to boil. Watch closely! If the cream comes to a full boil, it will spill down the sides.
3. Carefully pour the heated peppermint-cream mixture over the chocolate, and whisk together until smooth.
4. Place plastic wrap directly on the surface of the ganache, and leave it out overnight to film.
5. Use ganache at room temperature. Store in refrigerator when not in use.



Chocolate Ganache: Dark, White & Milk

INGREDIENTS

- 1 1/2 cups heavy cream
- 18 ounces dark chocolate, chips or chopped (real chocolate, not coating chocolate)

PREPARATION

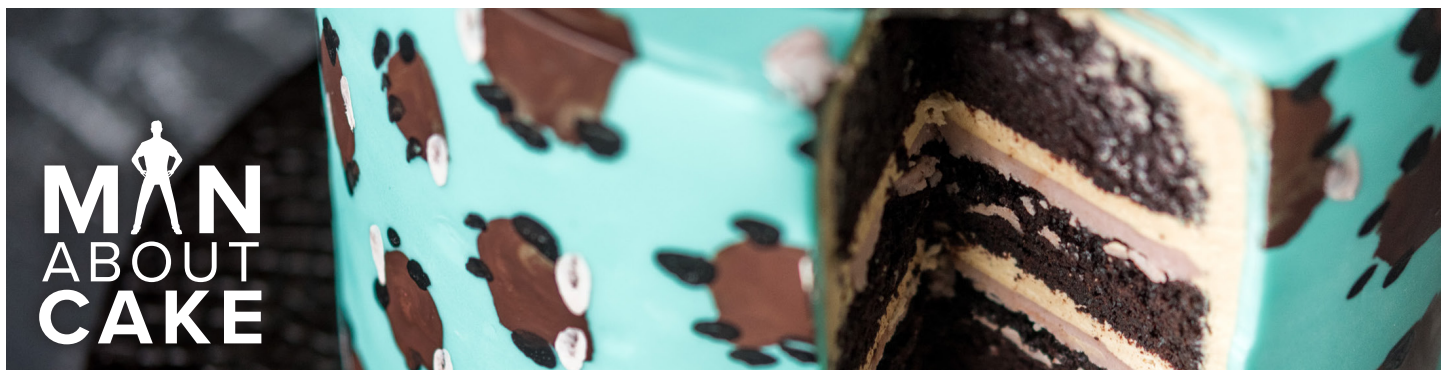
1. If chocolate is in bar form, chop into smaller pieces with a serrated knife.
2. Place chocolate into a clean and dry bowl. Set aside.
3. Place cream in a pot and warm on medium heat until just boiling. Keep an eye on the cream, it will start to bubble a little when it is ready. If heated too long, it will rise up and spill over the sides.
4. Pour hot cream over the chocolate and let stand for 2 minutes.
5. Using a whisk or hand blender, mix the cream and chocolate until smooth.
6. Ganache is ready to be poured at this point. If you would like a spreadable ganache, cover and let stand until completely cool (usually overnight).

White Chocolate Variation

For white chocolate ganache, decrease cream to 3/4 cup and use white chocolate, chips or chopped (real chocolate, not coating chocolate). Prepare as above.

Milk Chocolate Variation

Combine equal parts dark chocolate ganache with white chocolate ganache for a milk chocolate variety.



White Chocolate Raspberry Ganache

Yield: Enough to fill an 8-inch (20-cm) cake

INGREDIENTS

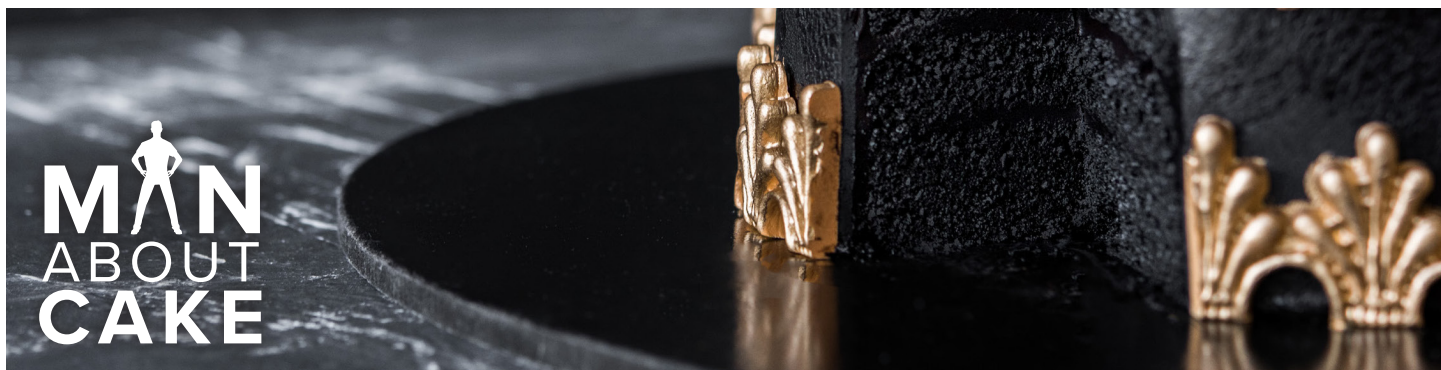
- 3/4 cup (177 ml) heavy cream
- 2 tablespoons raspberry fruit powder
- 16 ounces (454 g) white chocolate, chips or chopped (real chocolate, not coating chocolate)
- Red food coloring (optional)

METHOD

1. Place chocolate in a clean, dry, heatproof bowl and set aside.
2. Place the heavy cream and fruit powder in a small saucepan and whisk to incorporate. Warm over medium heat until just boiling, stirring constantly. Keep an eye on the cream; it will start to bubble a little when it is ready. If the cream is heated too long, it will rise up and spill over the sides of the pan.
3. Pour the hot cream mixture over the chocolate and let stand for 1 minute.
4. Using a whisk or hand blender, mix the cream and chocolate until smooth.

TIPS

1. If you complete step 4 and there are still small lumps, place the mixture in the microwave for 30 seconds and repeat step 4.
2. For a richer red color, add a few drops of red food coloring before step 4.



Black Chocolate Buttercream

Yield: Makes enough to fill and ice a 10-inch (25-cm) cake

INGREDIENTS

- 3 pounds (1.4 kg) unsalted butter
- 1 cup (210 g) organic vegetable shortening
- 2 cups (170 g) black cocoa powder
- 3 cups (360 g) confectioners' sugar
- 2 teaspoons Madagascar bourbon vanilla
- 1 teaspoon salt

PREPARATION

1. Make sure the butter and shortening are at room temperature before you begin.
2. Place the butter and shortening in the bowl of a stand mixer fitted with the paddle attachment.
3. Cream on medium-high speed until smooth, about 1 minute, scraping the bowl at 30 seconds.
4. Add the cocoa, sugar, vanilla, and salt and mix on low speed until incorporated and smooth, about 1 minute, scraping the bowl at 30 seconds.



Browned Butter Cream Cheese Frosting

INGREDIENTS

- 2 pounds (910 g) unsalted butter, at room temperature
- 3 pounds (1.4 kg) cream cheese, at room temperature
- 1 pound (455 g) confectioners' sugar
- 1/4 teaspoon salt
- 2 teaspoons Madagascar bourbon vanilla bean paste

PREPARATION

1. Make the browned butter the night before. In a sauté pan, melt half of the butter (1 pound; 455 g) over high heat, and cook until medium-brown flecks form. This will take 10 minutes or so.
2. Pour the browned butter into a bowl, cover and leave overnight at room temp to cool and firm up.
3. The next day, in the bowl of a stand mixer fitted with the paddle attachment, mix the cream cheese on medium speed until smooth and free of lumps. You will need to scrape down the bowl a couple of times.
4. Add the browned butter and the remaining room-temperature butter, and mix until smooth.
5. Switch to the whisk attachment, and add the sugar, salt, and vanilla bean paste.
6. Mix on low until incorporated.
7. Turn the mixer to high and beat until the frosting is light and fluffy.



Browned Swiss Meringue Buttercream

Yield: Makes enough to fill and ice a 10-inch (25-cm) cake

INGREDIENTS

- 3 cups (675 g) unsalted butter, at room temperature
- 8 large egg whites (about 1 cup/240 ml)
- 1 cup (200 g) granulated sugar
- Pinch of salt
- 1 cup (120 g) confectioners' sugar
- 2 tablespoons Madagascar bourbon vanilla

PREPARATION

1. The night before making the buttercream, place 1 cup (225 g) of the butter in a sauté pan over medium-high heat.
2. Heat the butter until brown flecks appear. This will take 10 to 15 minutes. The butter will boil for a few minutes and then will settle and start to brown on the bottom. You need to keep your eye on this! Once the boiling settles, the browning happens very fast, so be sure to start stirring at that point. When you see a good amount of brown flecks, remove the pan from the heat and pour the butter into a bowl. Cover and let the butter cool overnight at room temperature.
3. The next day, in the top pan of a double boiler, heat the egg whites, granulated sugar, and salt, whisking constantly, until the sugar is dissolved. Heat the mixture slowly to avoid cooking the eggs!
4. Transfer the mixture to a stand mixer fitted with the whip attachment and whip on high speed until stiff peaks form, about 5 minutes.
5. Reduce the mixer speed to medium and add the remaining 2 cups (450 g) butter a little at a time. Add the browned butter, confectioners' sugar, and vanilla and mix until incorporated.



Chocolate Buttercream

Yield: Enough to fill and ice two 10" round cakes

INGREDIENTS

- 3 lbs unsalted butter
- 1 cup vegetable shortening
- 2 cups unsweetened cocoa
- 3 cups powdered sugar
- 2 teaspoons Madagascar bourbon vanilla extract
- 1 teaspoon salt

PREPARATION

1. Make sure all ingredients are at room temperature before you begin.
2. Place all ingredients in a stand mixer fitted with a whip attachment.
3. Mix on low until well incorporated.
4. Turn to high speed and mix until light and fluffy.



Cream Cheese Frosting

Yield: Enough to fill and ice two 10" round cakes

INGREDIENTS

- 3 lbs cream cheese
- 2 lbs unsalted butter
- 1 lb powdered sugar
- 1 tablespoon Madagascar bourbon vanilla bean paste

PREPARATION

1. Make sure all ingredients are at room temperature before mixing.
2. Cream the cream cheese in a stand mixer with a paddle until smooth (medium speed for a couple minutes).
3. Add butter and mix until incorporated.
4. Add vanilla and sugar and blend on low speed until incorporated.
5. Switch the attachment to a whip. Whip on high until light and fluffy.



Flower Piping Icing

Yield: Makes about 2 1/2 pounds (1.1 kg)

INGREDIENTS

- 2 cups (415 g) organic vegetable shortening
- 4 cups (480 g) confectioners' sugar
- 2 teaspoons Madagascar bourbon vanilla

PREPARATION

1. Place the shortening in a stand mixer fitted with the paddle attachment.
2. Cream on medium-high speed until smooth, about 1 minute, scraping the bowl at 30 seconds.
3. Add half of the sugar and mix on low speed until incorporated and smooth, about 1 minute, scraping the bowl at 30 seconds.
4. Add the remaining sugar and vanilla and mix on low speed until smooth.



Italian Meringue Maple Buttercream

Yield: Makes enough to fill and ice a 10-inch (25-cm) cake

INGREDIENTS

- 8 egg whites (about 1 cup/240 g)
- Pinch of salt
- 8 ounces (227 g) pure maple syrup
- 1 1/2 pounds (680 g) unsalted butter
- 1 cup (120 g) confectioners' sugar
- 1 tablespoon Madagascar bourbon vanilla

PREPARATION

1. In a stand mixer fitted with the whip attachment, place the egg whites and salt. Don't start the mixer yet.
2. Heat the maple syrup in a small saucepan on high heat to reduce by half, which should take 6 minutes. Use a timer, and be careful not to over-reduce.
3. Once the timer reaches 3 minutes, turn the mixer on high and start whipping the egg whites.
4. After 6 minutes, turn the mixer to medium speed and very carefully and slowly pour the hot syrup into the whipping egg whites in a thin stream. Try to pour the syrup in between the moving whip and the edge of the bowl to prevent it from splashing.
5. Continue whipping the mixture until cool, 8 to 10 minutes. You can check by touching the side of the bowl, which should be cool to the touch.
6. With the mixer on medium speed, add the butter in small pieces.
7. Reduce the speed to low and add the sugar and vanilla, mixing until incorporated.



Italian Meringue Mascarpone Buttercream

Yield: Enough to fill and ice two 10" round cakes

INGREDIENTS

- 1 cup (198 g) granulated sugar
- 1/4 cup (60 ml) water
- 8 egg whites
- 1 1/2 pounds (680 g/6 sticks) unsalted butter, at room temperature
- 1 cup (113 g) confectioners' sugar
- 2 tablespoons Madagascar bourbon vanilla
- Pinch of salt
- 1 pound (455 g) mascarpone, at room temperature

METHOD

1. Put the sugar and 1/4 cup (60 ml) water in a small saucepan and place over high heat.
2. Put the egg whites in a stand mixer fitted with the whip attachment.
3. When the sugar mixture starts to boil, turn the mixer to medium high speed.
4. Let the sugar mixture cook until it reaches about 235 F (116 C).
5. Once this temperature has been reached, turn the mixer to high and slowly pour the sugar mixture into the whipping whites. Be sure to go slowly and pour a thin stream in between the rotating whip and the edge of the bowl so there's no splashing.
6. Continue whipping until the bowl is cool to the touch.
7. Turn the mixer to low, and add the butter in small pieces until it is all incorporated, scraping the bowl as needed.
8. Add the sugar, vanilla, and salt, and continue to mix until everything is incorporated and smooth.
9. Add the mascarpone and mix until smooth and even.



Pumpkin Buttercream

Yield: Makes enough to fill and ice a 10-inch (25-cm) cake

INGREDIENTS

- 8 large egg whites (about 1 cup/240 g)
- 1 cup (200 g) granulated sugar
- Pinch of salt
- 3 cups (675 g) unsalted butter, at room temperature
- 1 1/2 cups (180 g) confectioners' sugar
- 15-ounce (425-g) can pure pumpkin purée
- 2 tablespoons Madagascar bourbon vanilla
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

PREPARATION

1. In the top pan of a double boiler, heat the egg whites, granulated sugar, and salt, whisking constantly, until the sugar is dissolved. Heat the mixture slowly to avoid cooking the eggs!
2. Transfer the mixture to a stand mixer fitted with the whip attachment and whip on high speed until stiff peaks form, about 5 minutes.
3. Reduce the mixer speed to medium and add the butter a little at a time. Add the confectioner's sugar, pumpkin, vanilla, cinnamon, and nutmeg and mix until incorporated.



Swiss Meringue Buttercream

Yield: Just under 3 pounds (45 ounces); enough to fill and ice a 10" cake

INGREDIENTS

- 8 egg whites (about 1 cup)
- 1 cup granulated sugar
- *6 sticks unsalted butter (3 cups), at room temperature
- Pinch of salt
- 1 cup confectioner's sugar (sifted)
- 2 tablespoons vanilla extract

**Note: In warmer climates/seasons you will want to change the amount of butter to 4 sticks (2 cups) and also add 1/2 cups of vegetable shortening to the buttercream. This will give more stability when the weather is hot.*

PREPARATION

1. Over a double boiler, heat the whites and granulated sugar and salt, whisking constantly, until all the sugar is dissolved. Heat this slowly!! You don't want scrambled eggs!
2. Place the mixture in a stand mixer and whip on high until a peak forms and the mixture is cool, about 5 minutes.
3. Turn the mixer to medium speed and add the softened butter a little at a time. Remember, depending on your area, you may need more or less butter. Add the powdered sugar and vanilla and mix.



Swiss Meringue Buttercream Variations

Turn basic Swiss Meringue Buttercream into one of these delicious variations and expand your frosting toolkit!

Blackberry

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 1/4 cup (14 g) blackberry fruit powder

PREPARATION

1. Melt 1/3 cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the fruit powder and stir until dissolved.
3. Fold the blackberry mixture into the remaining buttercream.

Cherry

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 1/4 cup (14 g) cherry fruit powder

PREPARATION

1. Melt 1/3 cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the fruit powder and stir until dissolved.
3. Fold the cherry mixture into the remaining buttercream.



Swiss Meringue Buttercream Variations

Turn basic Swiss Meringue Buttercream into one of these delicious variations and expand your frosting toolkit!

Coffee

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 1/4 cup (1/2 ounce) espresso powder

PREPARATION

1. Melt 1/3 cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the espresso powder and stir until dissolved.
3. Fold the espresso mixture into remaining buttercream.

Crystallized Ginger

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 2 tablespoons crystallized ginger, finely chopped

PREPARATION

1. Add the crystallized ginger to the buttercream. Flavor will intensify, so make this a day in advance.



Swiss Meringue Buttercream Variations

Turn basic Swiss Meringue Buttercream into one of these delicious variations and expand your frosting toolkit!

Lemon

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 1/4 cup (1/2 ounce/14 g) Lemon Fruit Powder

PREPARATION

1. Melt 1/3 cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the fruit powder and stir until dissolved.
3. Fold the lemon mixture into the remaining buttercream.

Matcha

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 4 tablespoons matcha green tea powder

PREPARATION

1. Melt 1/2 cup (120 ml) buttercream in a microwave for 10 seconds.
2. Add the matcha green tea powder to the melted buttercream and whisk to incorporate. This should form a smooth paste.
3. Add the paste to the rest of the buttercream and mix on low until fully incorporated.



Swiss Meringue Buttercream Variations

Turn basic Swiss Meringue Buttercream into one of these delicious variations and expand your frosting toolkit!

Peanut Butter

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 1/4 cup (1/2 ounce) peanut butter powder or 3/4 cup smooth peanut butter

PREPARATION

1. Melt 1/3 cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the peanut butter powder and stir until dissolved.
3. Fold the peanut mixture into the remaining buttercream.

Strawberry

INGREDIENTS

- 1 pound (455 g) Swiss Meringue Buttercream
- 1/4 cup (1/2 ounce) strawberry fruit powder

PREPARATION

1. Melt 1/3 cup (80 ml) buttercream in a microwave for 10 seconds.
2. Add the fruit powder and stir until dissolved.
3. Fold the strawberry mixture into remaining buttercream.



White Chocolate Buttercream

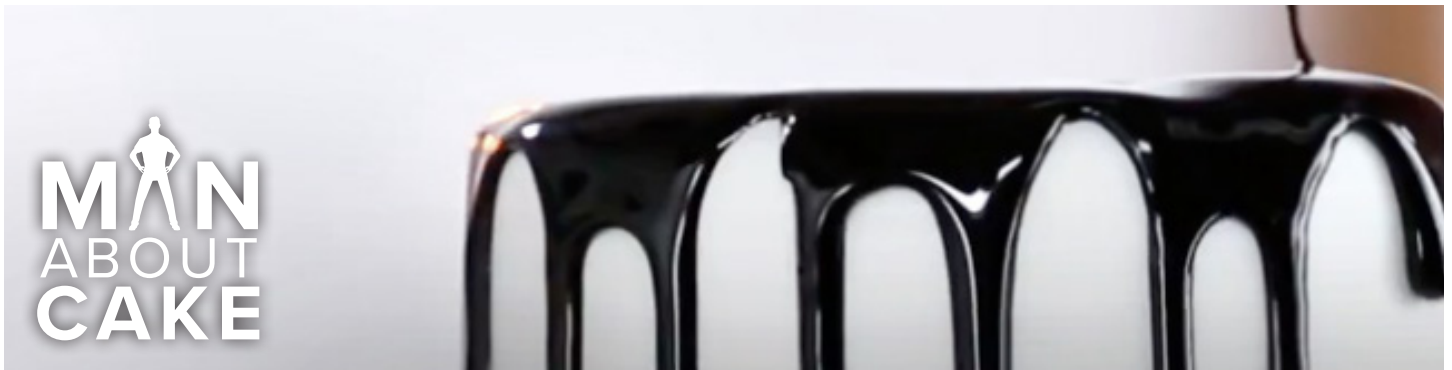
Yield: Enough to fill and ice a 10" (25-cm) round cake

INGREDIENTS

- 3 pounds (1.4 kg) white chocolate, chips or chopped into small chunks (real couverture, not coating or candy melts)
- 2 cups (480 ml) heavy cream
- 4 cups (900 g) unsalted butter
- 1 cup (120 g) confectioners' sugar
- 2 teaspoons Madagascar bourbon vanilla bean paste
- Pinch of salt

PREPARATION

1. To make the ganache, place the chocolate in a heatproof glass bowl and set aside.
2. Heat the cream in a saucepan over medium-high heat until it starts to boil. Keep your eye on this—it will rise out of the pan and spill over!
3. Immediately pour the hot cream over the chocolate.
4. Cover and let sit for 1 minute. Cover the bowl with plastic or place a plate on top of the bowl.
5. Uncover the mixture and whisk until smooth. If you still see small lumps, you can microwave the mixture 30 seconds at a time until smooth.
6. Place plastic wrap directly on the surface of the ganache and allow to sit overnight at room temperature.
7. Place the cooled ganache in the bowl of a stand mixer fitted with a whip attachment.
8. With the mixer on medium speed, add the butter about 1/2 cup (115 g) at a time.
9. Turn the mixer off and add the confectioners' sugar, vanilla bean paste, and salt.
10. Mix on low speed until the buttercream is smooth.



Dark Chocolate Mirror Glaze

INGREDIENTS

- 3 sheets gelatin
- 1/4 cup (60 ml) water
- 3 1/2 ounces heavy cream
- 3/4 cup (150 g) granulated sugar
- 1/2 cup (40 g) cocoa powder

PREPARATION

1. To bloom the gelatin, place the sheets individually into a bowl of 2 to 3 cups (480 to 710 ml) cold water. Add the sheets to the water one at a time so they do not stick together. Set aside for at least 5 to 10 minutes
2. Heat the 1/4 cup (60 ml) water, cream, and granulated sugar over medium heat until the sugar is dissolved, about 10 minutes.
3. Remove the mixture from the heat and whisk in the cocoa until dissolved.
4. Take the bloomed gelatin sheets out of the water and squeeze to release any excess water. Discard the water in the bowl.
5. Add the gelatin sheets to the warm glaze and stir until dissolved.
6. Pass the glaze through a strainer or a colander lined with cheesecloth into a bowl to remove any lumps.
7. Place a piece of plastic wrap directly onto the surface of the glaze. Cover the bowl and store in the refrigerator.



Fruit-Flavored Fondant

Yield: 1 1/2 pounds (680 g) flavored fondant

INGREDIENTS

- 1 1/2 pounds (680 g) white fondant
- About 2 tablespoons organic vegetable shortening
- 1/3 cup (22 g) fruit powder

PREPARATION

1. Knead the fondant on a clean work surface for about 1 minute to soften it.
2. Place 1 tablespoon of the shortening on your work surface.
3. Add one-fourth of the fruit powder to the shortening and massage with an offset spatula to create a paste.
4. Add another one-fourth of the powder and continue to massage. The paste will get very thick. At this point, add the remaining shortening.
5. Add the remaining powder and massage until the powder is fully hydrated. If the mixture becomes too thick and unworkable, you can add about 1 teaspoon shortening.
6. When the mixture is ready, all the powder will look wet and have no dry spots.
7. Add the mixture to the fondant and knead until all the streaks are gone and the fondant is one solid color.



Modeling Chocolate

INGREDIENTS

- 3 pounds candy melts (white or colored) or couverture chocolate (white or dark)
- 1 cup corn syrup

PREPARATION

1. Slowly melt chocolate in the microwave in 30-second increments, stirring well in between each one. Chocolate should be just melted, so if you see a couple small lumps, just keep stirring until they are smooth.
2. Add corn syrup and stir until incorporated. It will become very thick!
3. Pour mixture onto a piece of parchment or silicone mat.
4. As the mixture cools, you may see fat (oily substance) coming to the surface. Use a paper towel to blot the oil off.
5. Leave on counter overnight to cool completely. Do not refrigerate.
6. Knead chocolate into a moldable clay and store wrapped in plastic wrap in an airtight container.



Baked Meringues

INGREDIENTS

- 3/4 cup (150 g) granulated sugar
- 1/2 cup (120 ml) water
- 6 tablespoons meringue mix such as Ateco

PREPARATION

1. Preheat the oven to 250 F (120 C). Line a baking sheet with parchment paper or a silicone mat.
2. Heat the sugar and water over medium heat, stirring, until the sugar is dissolved. Let cool completely.
3. Place the cooled sugar mixture into the bowl of a stand mixer fitted with the whisk attachment.
4. Add the meringue powder and mix on low speed until all the powder is dissolved. You may have to scrape the bowl a couple of times.
5. Whip the mixture on high speed until the meringue forms full peaks, 5 to 7 minutes. It should be bright white, and the peaks should stand up firmly.
6. Pipe the desired meringues onto the prepared sheet. Bake until the meringues are firm to the touch but not brown, about 1 hour. Check them after 30 minutes, and rotate the pan. Cool completely and store in air-tight container.



Brownies

Yield: Two 6" round pans and two 8" round pans

INGREDIENTS

- 1 cup unsalted butter
- 1 1/2 cups granulated sugar
- 1 cup packed dark brown sugar
- 9 ounces dark chocolate
- 3 tablespoons corn syrup or glucose
- 4 large eggs
- 1/3 cup cocoa powder
- 1 1/2 cups all-purpose flour

PREPARATION

1. Preheat oven to 350 F. Spray pans with nonstick spray.
2. In a saucepan, heat the butter, granulated and brown sugars, chocolate, and corn syrup until melted and dissolved.
3. Pour the melted mixture into the bowl of a stand mixer fitted with the paddle attachment.
4. Add the eggs one at a time and mix on low speed.
5. Add the cocoa and flour and mix until smooth.
6. Pour into the prepared pan.
7. Bake until set in the middle, about 25 minutes.
8. Cool overnight in the fridge before removing from pan.



Chocolate Chip Cookies

Yield: One 8" and one 6" cookie

INGREDIENTS

- 1 cup unsalted butter
- 1/2 cup shortening
- 1 1/4 cups packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 3 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 2 teaspoons vanilla extract
- 1 1/4 pounds chocolate chips
- Sea salt for sprinkling

PREPARATION

1. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, shortening, and brown and granulated sugars until light and fluffy.
2. Add the eggs one at a time, mixing well after each addition.
3. Add the flour, baking soda, baking powder, salt, vanilla, and chocolate chips, and mix on low until incorporated.
4. Wrap the dough in plastic wrap and refrigerate overnight.
5. Preheat the oven to 350 F.
6. Spray one 6" and one 8" pan with nonstick spray and place cookie dough in pans, dividing them proportionally.
7. Bake for 15-20 minutes or

COOKIE PREPARATION

1. Scoop the dough into balls and space 2 inches apart on a nonstick baking sheet or a sheet lined with parchment paper.
2. Press the dough balls down with your fingers to flatten them a bit. Sprinkle each with sea salt
3. Bake for 13 minutes, turning pan after 7 minutes. Bake until golden brown.



Edible Cooke Dough

Yield: Approximately 3 pounds

INGREDIENTS

- 3 1/3 cups (400 g) heat-treated all-purpose flour (see instructions below for treating your own flour)
- 1 1/2 teaspoons salt
- 2 1/2 sticks (1 1/4 cups/290 g) unsalted butter, at room temperature
- 1 1/4 cups (266 g) light brown sugar, packed
- 1 cup (198 g) white granulated sugar
- 2 teaspoons pure vanilla extract
- 2 teaspoons maple extract
- 1 1/4 pounds (570 g) chopped chocolate or chips (this is where you can add in your favorite candy!)

PREPARATION

1. Sift the flour and salt together in a medium bowl and set aside.
2. In a stand mixer fitted with the paddle attachment, cream the butter and sugars on high until smooth, about 1 minute. Add extracts.
3. With the mixer on low, add the flour and salt mixture and mix until fully incorporated.
4. Add the chocolate (or candy of your choice) and mix on low for 30 seconds to incorporate.

NOTES

If you cannot find heat-treated flour, you can make your own by spreading all-purpose flour on a baking sheet and baking for 5 to 6 minutes at 350°F (175°C). Let the flour cool completely before beginning the recipe.

Refrigerate any “dough” you don’t eat right away. Don’t try to bake it!



Garbage Cones

Yield: Yield: 22-30 Cones

WHAT YOU NEED

- Premade flat-bottom wafer (cake) cones
- Melted chocolate ganache (dark, white or milk)
- Cake pop dough
- Peanut butter mousse
- Chocolate mirror glaze
- Sprinkles

TO MAKE CONES

1. Drizzle melted ganache in the bottom of the cones until it is about ½” thick, allow to set
2. Spoon cake pop dough, packing lightly, until even with the top of the cone.
3. With large open or star tip set into a piping bag, pipe a swirl of peanut butter mousse on top of the cone.
4. Dip swirl upside down into chocolate mirror glaze, warmed according to package directions.
5. With hand, lightly pat sprinkles as desired onto glaze.

Cake Pop Dough

INGREDIENTS

- 5 cups leftover cake, loosely packed
- 1 cup buttercream or cream cheese frosting

PREPARATION

1. Place ingredients into a stand mixer fitted with a paddle attachment.
2. Mix on low until fully incorporated and mixture resembles the consistency of cookie dough. This should just take a few minutes.



Garbage Cake Ice Cream Sandwiches

WHAT YOU NEED

- Cake pop dough, divided equally in two (see Garbage Cones for recipe)
- 1/2 gallon of your favorite ice cream, softened

TO MAKE ICE CREAM SANDWICHES

1. In an 8" x 8" pan lined with plastic wrap, press one half of the cake pop dough firmly into the bottom to create a uniform layer.
2. Spread ice cream evenly over dough and place in freezer until hard.
3. Remove from freezer and add second half of cake pop dough on top, making sure to apply evenly and with firm pressure. Freeze again until solid.
4. Using the plastic wrap lining to help, remove from pan and cut sandwiches to desired size with sharp knife.

Note: To soften ice cream, place in refrigerator up to an hour before use or mix in a stand mixer with a paddle attachment on low speed until spreadable.



Cinnamon Granilla

Yield: About 4 cups

INGREDIENTS

- 2 cups (240 g) all-purpose flour
- 1 cup (198 g) granulated sugar
- 1/4 cup (53 g) dark brown sugar
- 1/2 cup (50 g) old-fashioned oats
- Pinch of salt
- 2 tablespoons ground cinnamon
- 6 ounces (170 g) unsalted butter, cold
- 2 teaspoons pure vanilla extract

PREPARATION

1. Preheat the oven to 350°F (175°C/gas 4). Line a baking sheet with parchment.
2. Combine the dry ingredients in a large bowl and whisk for 30 seconds to “sift” and break up any lumps.
3. Cut the cold butter into small chunks and add the butter and vanilla to the dry mixture.
4. Work the butter into the dry ingredients using your hands (as if you were making pie dough) until all lumps of butter are smoothed out and it has the texture of wet sand.
5. Spread the mixture onto the prepared baking sheet and press flat.
6. Bake for 30 minutes, stirring with a fork at 20 minutes and again at 25 minutes.
7. Store in an airtight container at room temperature.



Pâte À Choux

Yield: About 3 lbs. of dough. The number of cream puffs you get will be determined by how large you pipe them.

INGREDIENTS

- 1 cup (240 ml) whole milk
- 1 cup (240 ml) water
- 8 oz. (225 g) butter (unsalted)
- 1 1/2 teaspoons salt
- 1 tablespoon sugar
- 1 1/4 cups (270 g) flour
- 2 cups (16 ounces/455 g) whole eggs

PREPARATION

1. Preheat the oven to 350 F (175 C). Line a baking sheet with a piece of parchment paper.
2. Place water, milk, butter, salt and sugar in a medium saucepan.
3. Heat on medium high until the mixture begins to boil.
4. Whisk in the flour; this will thicken the mixture.
5. Cook, stirring constantly with a spatula, for 1 to 2 minutes.
6. Place the mixture into a stand mixer fitted with the paddle attachment.
7. Mix on low and slowly add the eggs (one or two at a time), scraping the bowl with each addition.
8. Place dough into a piping bag fitted with a round tip and pipe round mounds to desired size (note: they will enlarge in the oven).
9. Bake for 30 minutes or until fully expanded and golden brown. To test doneness, take one cream puff out of the oven and let sit for 30 seconds, if the cream puff holds its shape, they are ready; if not, cook for a few more minutes



Toasted Coconut

INGREDIENTS

- Coconut flakes

PREPARATION

1. Heat oven to 350 F.
2. Place coconut flakes in single layer on a nonstick cookie sheet or pan lined with parchment and place in preheated oven.
3. Coconut will brown from the top and sides, so toss around with a fork every five minutes to distribute the color.
4. Bake until desired color is achieved (brownness).

Coconut Mousse

To make his coconut-flavored mousse, Joshua adds 1 teaspoon coconut extract to 1 pound of vanilla mousse made from a mix.



Toasted-Marshmallow Browned-Butter Cereal Treats

Yield: One 8-inch square pan

INGREDIENTS

- Pan spray
- 1/2 stick (2 ounces/60 g) unsalted butter
- 1 pound (455 g) marshmallows
- 2 cups cereal of your choice
- 1 cup sprinkles of your choice

PREPARATION

1. In a large nonstick pot, melt the butter on medium-high heat and let it cook until you start to see brown flecks, about 4 minutes.
2. Add the marshmallows and stir until coated with butter.
3. Using a brulée torch, toast the marshmallows, stirring in between torchings.
4. Once all the marshmallows are melted, turn off the heat and add the cereal and sprinkles.
5. Press the mixture into a pan greased with pan spray (pan size depends on how thick you want your treats) and let cool completely.



Vanilla Cheesecake with Chocolate Cookie Crust

Yield: Two 6" and two 8" cheesecakes

INGREDIENTS

- 1/2 cup unsalted butter, melted
- 14 ounce package chocolate sandwich cookies such as Oreos, crushed
- 2 pounds cream cheese, at room temperature
- 1 cup sugar
- 1/3 cup all-purpose flour
- 1/3 cup heavy cream
- 5 large eggs
- 1 tablespoon Madagascar bourbon vanilla extract

PREPARATION

1. Preheat the oven to 350 F.
2. Spray two 6" and two 8" springform pans with nonstick spray.
3. In a bowl, drizzle the melted butter over the cookie crumbs and stir to combine. Press the mixture into the bottom of the springform pans.
4. In the bowl of a stand mixer fitted with the paddle attachment, mix the cream cheese until smooth.
5. Add the sugar, flour, and cream and mix until incorporated
6. Add the eggs one at a time and mix on low speed, scraping the bowl after each addition.
7. Pour the filling into the pans, smoothing top with knife or small spatula.
8. Bake the cheesecakes in a water bath for 15 minutes. Reduce the oven temperature to 225 F and bake for an additional 1 hour.
9. Cool cheesecake in fridge overnight and remove from pan



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