

Salt and Serenity

Brown Butter Cake with Brown Butter Frosting

This recipe is slightly adapted from Nila Jones' recipe for Brown Butter cake with Brown Butter frosting on Serious Eats.

For the Cake:

- 1 1/4 cups (3 sticks) unsalted butter
- 1 1/3 cups plus 2 tablespoons granulated sugar
- 5 large eggs, at room temperature
- 2 cups plus 2 1/2 teaspoons (about 10 1/4 ounces) all-purpose flour
- 1/2 teaspoon table salt
- 2 1/2 teaspoons baking powder
- 1/2 cup whole milk
- 1 teaspoon vanilla extract

For the Frosting:

- 2 cups (2 sticks) unsalted butter
- 4 cups icing sugar
- 1/4 cup milk
- 1 teaspoon vanilla extract
- 2 bags of Skor or heath Toffee Bits

1. Heat 3 sticks of butter in a heavy-bottomed and preferably light-colored saucepan over low heat, stirring occasionally, until melted. Continue cooking, stirring with a rubber spatula frequently, until foaming subsides and butter starts to smell nutty and milk solids are a deep golden brown, about 5 minutes.
2. To check the color of the butter, spoon some butter onto a heatproof white bowl or plate. When ready, pour the butter into a heatproof bowl, scraping the milk solids off the bottom of the pan.
3. Allow the butter to cool to room temperature, stirring it every now and then with a rubber spatula, then place it in the refrigerator until cold about 30 minutes. It is crucial that the butter is chilled until solid. Once cold, re-soften the butter at room temperature for 30 to 45 minutes.
4. Adjust oven rack to lower middle position and preheat the oven to 350°F. Lightly butter 9 inch round cake pan and dust it with a tablespoon of flour.

5. Beat the brown butter in the bowl of a stand mixer fitted with a paddle attachment at medium speed until creamy and lightened in color, about 2 minutes. Add sugar and continue to beat until the mixture looks fluffy, 2 to 3 minutes, scraping down the bowl with a rubber spatula every now and then. Once the mixture is fluffy, add eggs one at a time, mixing well (about 2 minutes) after each addition. Again, scrape the sides and bottom of the bowl every now and then.
6. Once all the eggs have been added to the stand mixer, combine flour, salt and baking powder in a bowl and stir to combine. Combine the milk and vanilla in a separate bowl. Add half the flour mixture to the mixer and fold with a rubber spatula until somewhat incorporated. Mix on medium speed until the batter looks smooth. Add the milk mixture and beat on medium speed until smooth. Add the remaining flour mixture and mix well, 1 to 2 minutes, until the mixture looks smooth. Make sure to scrape the sides and bottom of the bowl with a rubber spatula every now and then as you mix.
7. Pour the batter into the prepared cake pan. Rap the pan sharply on the counter to remove any air bubbles. Bake the cake for 30 minutes. After 30 minutes of baking, cover the top of the cake loosely with aluminum foil to prevent the cake from browning too much. Continue baking until a tester inserted into the center of the cake comes out clean, about 20 minutes longer. Remove from the oven and allow the cake to cool for 15 minutes in the pan before turning cake out on a wire rack. Allow cake to cool to room temperature before frosting.
8. For the Frosting: brown 2 sticks of butter, following the process explained in steps 1-3. Place softened browned butter into stand mixer. Add the icing sugar and mix on low speed until incorporated. Add the milk one tablespoon at a time (mixing well after each addition). Add vanilla and whisk on high speed until the mixture looks smooth.
9. Using a serrated knife, cut cooled cake in half lengthwise into 2 layers. Set one layer on a serving platter and spread $\frac{1}{4}$ of the icing evenly over the cake. Cut 4 small strips of waxed paper and slide them under each side of the cake to keep platter clean while icing.
10. Cover the bottom layer with the second cake layer. Ice the sides and then the top of the cake with the remainder of the browned butter frosting. Cover the sides of the cake with the Skor bits pressing gently to make sure it adheres well. Remove strips of waxed paper. Refrigerate until serving time.