



PREP:
COOK:
SERVES:30

Ultimate Vanilla Bean Cake

When our friend Nick from The Scran Line bakes a fabulous vanilla bean cake, we listen! From oven temperature to creaming methods (and Queen Vanilla Bean Paste, of course), this is a how-to video not to be missed. A big thank you to Nick for sharing this incredible recipe with us! Scroll to the bottom for the full tutorial video.

Ingredients

Cake

- 429g plain flour
- 265g caster sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 125g unsalted butter, softened
- 375ml milk
- 2 large eggs
- 125ml vegetable oil
- 2 tbsp Greek yogurt (can substitute with sour cream)
- 1 tbsp Queen Vanilla Bean Paste

Method - Cake

STEP 1

Before starting, note that this cake recipe will need to be doubled (two batches) to achieve the cake in the video. I halved it in the video because most people don't have mixing bowls big enough in their kitchens to make the entire recipe in one go!

STEP 2

Preheat oven to 140°C (fan forced). Spray three 8" cake tins with oil spray and line the bottom with baking paper.

STEP 3

Add flour, sugar, baking powder and salt to a large mixing bowl and mix together using a hand mixer.

STEP 4

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Ingredients

White Chocolate Ganache

300g white cooking chocolate

1 tbsp butter

125ml thickened cream

1 tbsp Queen Vanilla Bean Paste

Frosting

2 batches Nick's Swiss Meringue Buttercream (link in recipe notes)

1 tbsp Queen Vanilla Bean Paste

Method - Cake

Add the softened butter and mix on low speed until mixture reaches a crumbly sand like texture.

STEP 5

Add eggs, milk, oil, Greek yogurt (which helps keep the cake moist) and Vanilla Bean Paste. Mix on low speed until no dry ingredients are showing. Scrape down the bowl and mix for another 20 seconds.

STEP 6

Fill three 8" cake tins with batter and bake for 50-60 min or until a toothpick inserted comes out clean.

STEP 7

Cool in tins for 2 minutes before transferring to a wire rack to cool completely.

Method - Frosting

STEP 1

Prepare frosting according to Nick's Swiss Meringue Buttercream recipe (link below). Add vanilla bean paste to the frosting and mix until well combined.

Method - Ganache

STEP 1

Add white chocolate, butter and cream into a large microwave safe bowl. Microwave for 20 seconds at a time, mixing each time until smooth. Add the vanilla bean paste and mix until well combined. Cover with plastic wrap and set aside to set.

STEP 2

Add the Vanilla Bean Paste and mix until well combined. Cover with plastic wrap and set aside to set.

STEP 3

Alternatively, you may melt it using a double boiler. Fill a medium sized pot 1/3 of the way with water. Bring to a boil. Place bowl with chocolate and cream over the top and gently mix until mixture is completely melted and smooth. To soften the ganache to spreading or piping consistency, microwave for 10 seconds at a time, mixing each time with a large spatula until it reaches the right consistency. Allow to set at room temp.

Method - Assembly

STEP 1

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Method - Assembly

Using a large serrated knife, carefully trim the top off each layer of cake to make even and flat layers. Try to aim to get them all the same height. An easy way to do this is to find the lowest height of the cake, place a skewer or toothpick next to that point and mark it. As you go around each side of the cake cutting it, use the marked skewer to make sure each cut is at the same height.

STEP 2

To prepare crumb coat, add a dab of frosting onto an 8" cake board or serving plate. Add first cake layer. Use a small offset spatula to add a smooth layer of frosting on each layer before adding the next layer of cake. Add more frosting around the outside to fill the grooves between each layer. This should just be a neat thin layer of frosting which is aimed at trapping any cake crumbs so that random bits of cake crumbs don't show up on the outside of the cake. Chill for 2 hours or overnight.

STEP 3

If you want to make this a naked cake, leave it with the crumb coat only. If you want to add another layer, add a fresh layer of frosting using a small offset spatula. Use a cake scraper to smooth out the frosting around the sides. Then smooth out the top using the cake scraper. Chill.

STEP 4

Transfer warm ganache to a piping bag with the corner snipped off. Gently pipe around the edge of the cake, allowing ganache to drip down the sides.

STEP 5

To finish off the cake, fit a fresh piping bag with a Wilton 1M piping tip, Transfer Swiss Meringue buttercream to bag and frost swirls on top.

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