

ÉCOLE BELLOUET CONSEIL

VANILLA CAKE

Recipe for three 18 cm cakes

Ingredients

330 g eggs
170 g caster sugar
4 g salt
30 g Madagascar Bourbon vanilla paste
200 g thick cream
360 g strong white flour (T55)
5 g baking powder
135 g hot melted butter

Preparation

In a mixer fitted with a whisk, combine the eggs with the caster sugar, salt and vanilla paste on the lowest setting for approximately 3 minutes.
Continue by adding the cream, then the flour and the baking powder (sifted together) and finally, add the 45°C melted butter.
Remove to a stainless steel bowl, then rest for at least one hour.

Butter and flour the tin, pour in the mixture, then bake in a fan-assisted oven at 145°C for approximately 45 minutes.
When removing from the oven, turn out from the tin onto a wire rack and leave to cool.

Decorate the cooled cakes with a sprinkling of icing sugar and vanilla powder.

Associated products

BOURBON MADAGASCAR
VANILLA
BEAN PASTE



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