

Betty's White Chocolate Cake with Decorated Top



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In this video, Betty demonstrates how to make a White Chocolate Cake with Decorated Top. This cake uses the White Chocolate Drizzle/Frosting (in frosting form) from the previous video in bettyskitchen.

Ingredients:

- 1/3 cup white chocolate, cut into small pieces
- 1/2 cup hot water
- 1 cup butter, softened
- 1 1/2 cups sugar
- 4 egg yolks
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon soda
- 1 cup buttermilk
- 4 egg whites, beaten until stiff
- cooking oil spray
- White Chocolate Drizzle/Frosting (from bettyskitchen—in frosting form)
- fresh mint leaves
- maraschino cherries
- toasted slivered almonds

Combine 1/3 cup white chocolate pieces with 1/2 cup hot water. Stir until melted and then allow to cool. In a large mixing bowl, place 1 cup softened butter and 1 1/2 cups sugar. Use an electric mixer to beat until light and fluffy. Add 4 egg yolks, one at a time, beating well after each addition. Blend in melted chocolate/water mixture and 1 teaspoon vanilla. In a separate bowl, stir together 2 1/2 cups all-purpose flour and 1 teaspoon soda. Add flour mixture to batter, alternately with 1 cup buttermilk, mixing until well combined. Gently fold in 4 egg whites, beaten stiff. Divide batter equally between two 9-inch round cake pans that have been sprayed with cooking oil spray. Bake approximately 30 minutes at 350 degrees (F), or until a toothpick, inserted into deepest part, comes out clean for both layers. Let cake cool in pans 10 minutes. Remove from pans and cool the two layers on a cooling rack. Frost with White Chocolate Frosting. Use small fresh mint leaves, maraschino cherries, and toasted slivered almonds to decorate the top in a design of your choice. This cake tastes and looks great! I hope you love it! --Betty