

Maple Bundt Cake

Makes 2 dozen

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon salt
1 1/2 cups unsweetened cocoa powder
1 tablespoon baking soda
1 teaspoon baking powder
1 cup (2 sticks) unsalted butter, room temperature
2 cups sugar
2 large eggs
2 cups buttermilk, room temperature
2 teaspoons pure vanilla extract
Seven-Minute Frosting (recipe follows)

Preheat oven to 400 degrees. Sift together flour, salt, cocoa powder, baking soda, and baking powder. Set aside. Line 2 baking pans with Silpats (French nonstick baking mats) or parchment paper. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy. Add eggs, buttermilk, and vanilla. Beat until well combined. Slowly add dry ingredients. Mix until combined.

Using a 1-ounce ice cream scoop, place cookies onto lined baking pans, 12 per pan. Bake for 12 minutes. Remove to a rack to cool. Repeat with remaining batter.

Spread 2 tablespoons frosting onto each of 24 cookies. Sandwich together with remaining 24 cookies.

Seven-Minute Frosting

3/4 cup plus 1 tablespoon sugar
1/3 cup water
1 tablespoon light corn syrup
3 large egg whites
1/4 teaspoon pure vanilla extract

Heat 3/4 cup sugar, the water, and corn syrup in a medium saucepan over medium heat, stirring until sugar dissolves. Increase heat, and bring to a boil. Wash down sides of pan with a wet pastry brush to prevent sugar crystals from forming. Cook until it registers 235 degrees on a candy thermometer.

Meanwhile, whisk whites with a mixer on medium speed until soft peaks form, about 2 1/2 minutes. Add remaining tablespoon sugar; reduce speed to medium-low. Pour sugar syrup into whites in a slow, steady stream. Increase speed to medium high; beat until stiff peaks form, about 7 minutes. Beat in vanilla; use immediately.

GUASTELLO'S VILLAGE MARKET

Credit: Martha Stewart Living