

Vanilla Genoise Cake with Swiss Meringue Buttercream Icing



Recipe:

<p>Genoise Cake: <i>Serves 8 - 10</i> 1 1/3 cups cake & pastry flour ¼ tsp salt 6 eggs 4 egg yolks 1 cup granulated sugar 2 tsp vanilla ½ cup unsalted butter, melted and cooled</p>	<p>Swiss Meringue Buttercream Icing: <i>Makes about 3 cups</i> 3 egg whites ¾ cups granulated sugar 1 ¼ cups unsalted butter, cut into pieces and at room temperature 1 tsp vanilla ½ tsp salt</p>
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Instructions:

<p>Genoise Cake: Spray 2 9-inch round cake pans with cooking spray and line with parchment. Spray again. Combine flour and salt in a small bowl and reserve. Preheat oven to 400F. Whisk eggs with egg yolks, sugar and vanilla in the metal bowl of an electric stand mixer.</p>	<p>Swiss Meringue Buttercream Icing: Whisk egg whites with sugar in the metal bowl of an electric stand mixer. Set over a pan of simmering water. Whisk vigorously (by hand) until sugar dissolves. Place bowl in electric mixer and whisk on medium, increasing speed to high, until it forms stiff,</p>
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<p>Set over a pan of simmering water. Whisk vigorously (by hand) until sugar dissolves. Place bowl in electric mixer and whisk on medium-high for 2 min. Increase speed to high. Beat until mixture is pale and thick, about 4 more min.</p> <p>Sift flour mixture over top and gently fold in with a rubber spatula. Just before flour is incorporated, drizzle butter down side of the bowl and gently fold to incorporate. Divide batter between prepared pans. Tap each pan firmly on the counter three times to remove large air bubbles. Bake 11 to 14 min or until golden. Invert cakes onto a rack to cool completely. Fill and frost with Swiss meringue buttercream.</p>	<p>glossy peaks, about 10 min. Reduce speed to low and add butter, one piece at a time, beating until incorporated. Beat in vanilla and salt.</p>
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Nutritional analysis per serving (When recipe serves 10):

Calories: 518

Fat: 35 grams

Sodium : 225 mg

Carbohydrate: 46 grams

Total Sugars : 35 grams

Fibre: 1 gram

Protein: 7 grams