

White Russian Cake

<http://userealbutter.com/2011/06/28/white-russian-cake-recipe/>

4 half-inch layers of 9-inch round vanilla chiffon cake
1/2 cup water (optional)
2 tsps gelatin (optional)
1 quart heavy whipping cream
sugar to taste (about 4 tbsps)
1 cup coffee liqueur
1/2 cup vodka

vanilla chiffon cake

makes two 9×3-inch rounds

14.5 oz cake flour (all-purpose flour @8500 ft.)
8.75 oz confectioner's sugar
0.5 oz baking powder (omit @ 8500 ft.)
6.75 oz whole milk
6 oz canola oil
3.25 oz eggs
1 tsp vanilla extract
13 oz egg whites
9.5 oz granulated sugar

Oven 375°F. Prep pan by butter bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 oz of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes (do the toothpick test – no goop on toothpick... 35 minutes for me). Remove from oven and remove from pan. Let cool on a rack. You can get 3 layers from one cake, or four layers from two cakes... it all depends on how tall you want your cake and how many layers of cake you want.

Whipped cream frosting: Combine the water and gelatin and allow to soften for five minutes. Heat in a microwave a minute at a time, stirring after each minute, until the gelatin has dissolved. Let sit until cooled (don't add it hot into the whipped cream). Whip the heavy cream and sugar together on high speed until medium peaks. Add the gelatin in a steady stream to the whipped cream while continually beating until stiff peaks form. [Or just beat the whipped cream and sugar to stiff peaks without the gelatin.]

Mix the coffee liqueur and vodka together.

Assembly: Place a base layer, bottom-side-down on your serving plate (I like to line mine around the edges with strips of wax paper). Pour a quarter of the booze evenly over the cake layer. Spread a layer of whipped cream frosting over the cake. Set a second layer of cake on the frosted layer. Repeat until the last layer (should be the other

base). Soak the cut side of that layer with the remaining booze and carefully flip that onto the top of the cake. Frost the sides (crumb coat first, then frost) and the top of the cake. Decorate as desired. Serves 12. Consume immediately (as if I need to tell you to do so!) or refrigerate for a few days.