

BROWNED BUTTER WALNUT LAUREL WREATH BUNDT CAKE

INGREDIENTS

3 cups sifted cake flour
1/2 cup finely ground walnuts
1 teaspoon kosher salt
1/2 pound (2 sticks) unsalted butter, at room temperature, divided
2 1/2 cups granulated sugar
6 extra-large eggs, at room temperature
2 teaspoons pure vanilla extract
1 teaspoon vanilla extract
1 teaspoon walnut extract
1 cup heavy cream

DIRECTIONS

Heat oven to 350F. Generously spray a 12-cup bundt pan (or two loaf pans (8 x 4 inches) with the baking spray to coat evenly. Set aside.

Combine the sifted cake flour and salt and pass the mixture through a sieve or a sifter from one bowl into another. Add ground walnuts. Set aside.

In a medium sauce pan, melt 1/2 cup (1/4 stick) butter over medium heat, swirling, until butter foams, then browns (be careful not to let it burn), 5–7 minutes. Set aside to cool.

In the bowl of an electric mixer fitted with the paddle attachment, beat the remaining butter and granulated sugar on medium speed for 5 minutes, until the mixture is light yellow and fluffy. With the mixer on medium-low, add the eggs one at a time, mixing well after each addition. Mix in the vanilla extract, walnut extract and browned butter until thoroughly combined. With the mixer on low, add the flour mixture in thirds alternately with the cream, beginning and ending with flour and scraping down the sides of the bowl to combine. (Don't worry if it looks a little curdled.) Increase the speed to medium and beat for 3 minutes. The batter should be very light and fluffy.

Pour the batter into the prepared pan(s), place the bundt pan on a sheet pan (in case it overflows) and place in the oven. Bake for 45-50 minutes, until a toothpick comes out clean. Cool in the pan for 30 minutes, carefully remove the cake to a baking rack, rounded side up, and allow to cool completely.