

NIGHT SKY VANILLA CAKE WITH CHOCOLATE GANACHE FILLING

(inspired by Rose Atwater)

for the cake:

1 + 1/2 cups whole milk
1/4 cup heavy whipping cream
2 + 1/2 cups all-purpose flour
1 cup cake flour
2 teaspoons baking powder
1 cup (2 sticks) unsalted butter, at room temperature
2 + 1/2 cups sugar
½ teaspoons salt
2 tsp buttery vanilla emulsion (from Lorann)
3 large eggs

Heat the oven to 325 degrees. Grease and flour three 8 x 2 inch round cake pans, line bottom with parchment paper. Reserve.

In a small bowl, mix together the milk and heavy cream. In a medium bowl, sift together the two types of flour and baking powder. Set aside. Cream the butter using a stand mixer and the paddle attachment on medium speed until it's soft and light, about 2 minutes. Add the sugar and salt and mix until the mixture is light in color and fluffy, about 2 minutes. Add the vanilla, and mix until just combined. Add the eggs, one at a time, mixing for 20 seconds after each egg, scraping down the sides of the bowl as needed.

Turn the mixer speed to low, then add one-third of the flour mixture and mix until just combined. Add half of the milk mixture and mix until just combined, then add another third of the flour mixture. Repeat with the remaining milk and flour mixtures. Divide the batter between the prepared pans and spread it out evenly. Bake for 35 to 40 minutes, until a toothpick or cake tester inserted into the center of each cake comes out clean.

for the ganache filling:

230g dark chocolate, cut in pieces
240g heavy cream

Heat cream until simmering, pour over chocolate in a large bowl. Allow to sit for 5 minutes then whisk gently until smooth. Let it cool for 15 minutes then place in the fridge for 90 minutes. Use a hand held mixer to whip the ganache until lighter and fluffier. Use to fill the two layers of the cake.

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or the frosting:

1 cup (2 sticks) unsalted butter, at room temperature

1 cup vegetable shortening

2 teaspoons pure vanilla extract

3 to 4 tablespoons milk

¼ teaspoon salt

2 pounds (approximately 8 cups) powdered sugar

food gel dye, Americolor Royal Blue and Diamond Black

In a large bowl, use a stand mixer with the paddle attachment, and beat together the butter, shortening and vanilla until smooth and creamy.

Add 2 tablespoons of the milk, the salt, and half the powdered sugar and mix just until combined. Scrape down the sides of the bowl. On low speed, gradually add in the remaining sugar. Add more milk as needed to achieve the desired consistency.

Divide the frosting in three bowls, and one drop of blue to the first bowl, two drops to the second, and 2 drops blue + 1 drop black in the last.

Assemble the cake: Place the first cake on a board, add ganache as a smooth layer on top. Place second cake over ganache, repeat the process. Add last round of cake and press gently. Frost with a thin layer of frosting in the lightest color (or do it before adding any dye to the buttercream). Let the cake cool in the fridge for an hour or more. Frost with the dyed buttercream: cover the top and 1/3 of the height from top to bottom with the darkest color of blue. Add the medium tone to the second third of the cake, and the lightest color to the bottom. Use a scraper to smooth the layers. Add texture with a little spatula as you turn the cake. Add star sprinkles.