



ASHLEY'S  
PURPLE  
APRON



# WHITE WINE CAKE

- 4 Eggs
- 1 Cup of Dry White Wine (I use Chardonnay)
- 2 Tsp Vanilla Extract
- 4 Tbsp Vegetable Oil
- 242 G Flour
- 43 G Cornstarch
- 155 G Brown Sugar
- 150 G Sugar
- 1 Tsp Salt
- 2 Tsp Cinnamon
- 2.5 Tsp Baking Powder
- 12 Tbsp Unsalted Butter

- 1 Preheat oven to 350 F and prepare 3 6" round cake pans.
- 2 Slice cold butter into tablespoon sized pats and let rest on the counter while you prepare the rest of your ingredients.
- 3 Combine the wet ingredients: eggs, wine, vanilla extract, and vegetable oil
- 4 In the bowl of your mixer, combine the dry ingredients: flour, cornstarch, brown sugar, sugar, salt, cinnamon, and baking powder.
- 5 Using the paddle attachment, mix the dry ingredients on low for 1-2 minutes. This takes the place of sifting.
- 6 Slowly add the pats of butter to the dry ingredients with the mixer running on low. When you are finished, the mixture should resemble and with no large chunks of butter remaining.
- 7 With the mixer on low, slowly pour in about 1/2 of the wet ingredients. Turn the mixer to medium and mix for 1 1/2 minutes. **(Set a timer, the timing here is important!)** Scrape the sides and bottom of the bowl. Add the remaining wet ingredients in 2 pourings, beating for 20 seconds on medium each time. (Again, using a timer)
- 8 Divide into prepared pans and bake for approximately 30 minutes or until a toothpick inserted in the center comes out clean.

## Notes:

The flour and cornstarch can be substituted with the same amount of cake flour. I personally never have cake flour on hand so I always use the flour/cornstarch method to produce a smooth crumb on the cake.