

Double Vanilla Cake with Edible Gold Accents

Poetry & Pies

prep time: 35-40 minutes (includes making frosting)

bake time: 25-30 minutes

total time: 1 hour, 10 minutes, plus cooling time

servings: 12-16



Ingredients

- 2 ¼ cups (306g) all purpose flour, sifted
- ½ teaspoon (3g) baking soda
- 1 teaspoon (4g) baking powder
- ½ teaspoon (3g) fine ground salt
- 2 eggs, room temperature
- 6 ounces (¾ cup or 170g) plain, whole milk Greek yogurt, room temperature (regular yogurt or sour cream would work, too)
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (240g) buttermilk*, room temperature
- ⅔ cup (160g) oil (avocado or grapeseed)
- 1 ½ cups (300g) sugar
- one batch [vanilla buttercream](#)
- [edible gold leaf](#)

Instructions

1. Preheat the oven to 325F/165C. Grease and flour two or three [8" or 9" cake pans](#) or three to four [6" cake pans](#) (or use [baking spray](#)) and line with [parchment paper](#) (or use [silicone liners](#)). I used four 6" pans to create a taller cake, so consider the aesthetic you want before choosing a size and number.
2. Using a [large fine mesh sieve](#), sift then whisk flour, baking soda, baking powder, and salt in a small bowl. Set aside.

3. In a separate medium mixing bowl, whisk the wet ingredients (eggs, yogurt, vanilla, buttermilk, and oil) until well-blended and no chunks of yogurt remain and oil is emulsified (meaning no oil bubbles form when you stop whisking), about 1 minute. Add sugar and whisk for about 30-60 seconds..
4. Add dry ingredients to the wet, stirring gently with a spatula (or the whisk—cause dishes are annoying) until just combined and only small lumps remain. Think muffin mix lumps, but no visibly dry sections.
5. Pour evenly into prepared cake pans Bake for 25-30 minutes, or until a toothpick inserted in the middle comes out clean or with a few moist crumbs. Check early so as not to overbake. Remove from oven and let cool in pan for 5-10 minutes then transfer to a cooling rack until completely cooled.
6. While the cakes cool, make the buttercream. *You can also make the buttercream ahead of time, chill it, then let it come to room temperature on the counter for 1-2 hours while you make the cake. Just give it a good stir before using.*
7. Fill and frost the cake in a crumb coat. Refrigerate until very firm. Frost to desired thickness, first smoothing out the top then frosting the sides. This will help create the rustic edges.
8. Refrigerate at least 20 minutes, until the frosting is firm.
9. Decorate with edible gold leaf. Either use food safe tweezers to apply it (work gently, as the gold can crumble in on itself) or press the paper directly onto the cake. Be cautious using your fingers, as the gold can stick to them.

Enjoy!

Store leftovers in an airtight container. Preserve freshness by placing a piece of plastic wrap directly against cut sides, sealing it against the frosting.

**You can make your own buttermilk by placing 1 tablespoon white vinegar in a 1 cup measuring cup then filling it the rest of the way (so 1 cup total) with room temperature whole milk. Stir well then let sit 5-10 minutes while you prep the rest of the ingredients.*