

Italian Warm Butter Cake

Poetry & Pies

prep time: 10-15 minutes

bake time: 15-20 minutes

total time: 35 minutes

servings: 12-16



Ingredients

for the cake

- 1 cup (136g) flour, spooned then leveled
- ½ cup (88g) fine semolina flour
- ½ teaspoons (2g) baking powder
- ¼ teaspoon (2g) sea salt
- ½ cup (112g) light oil (avocado, grape seed, canola, etc.)
- 2 large eggs, room temperature
- ½ tablespoon (7g) [pure vanilla extract](#)
- ½ cup (120g) whole milk, room temperature
- 1 cup (200g) granulated sugar

for the warm butter soak

- 1 cup (200g) granulated sugar
- ½ cup (113g) salted butter
- ⅓ cup (80g) water
- ½ teaspoon (2g) almond extract (optional)
- 1 teaspoon (4g) [pure vanilla extract](#)

Instructions

1. Preheat oven to 350F/175C. Lightly butter and flour (or spray with [baking spray](#)) the wells of a regular cupcake pan. You may need to use a few wells of a second pan, depending on the size. Alternatively, you can use about 12 [small ramekins](#) or [mini springform pans](#).

2. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together flour, semolina flour, baking powder, baking soda, and salt. Set aside.
3. In another medium to large bowl, whisk together the oil, eggs, vanilla, milk, and sugar. Whisk well for about one minute, until well blended and the sugar is mostly dissolved.
4. Gently whisk in the flour mixture until combined and no streaks of flour remain (some lumps are okay).
5. Pour into your prepared cupcake pan(s), filling about $\frac{2}{3}$ full. Bake for 15-20 minutes, or until a toothpick inserted in the middle cupcake comes out clean. Check early, as climate, elevation, and individual ovens can cause the bake time to vary.
6. Let cakes cool in the pan 5-10 minutes while you make the warm butter sauce. If not serving right away, let cakes cool in the pan then reheat for 5-10 minutes while you make the sauce immediately before serving.
7. For the sauce, combine the sugar, butter, and water in a medium saucepan. Cook over medium heat until the sugar is fully dissolved, stirring frequently.
8. Add the almond and vanilla extracts.
9. Using a fork, toothpick, kebab stick, or something similar, poke holes all over the cakes (still in the warm pan). Pour or brush about $\frac{2}{3}$ of the sauce over the cakes and let soak in. Brushing is ideal because you can layer on the sauce.
10. Carefully remove each cake to its serving plate, turning it upside down. Brush with remaining sauce. Serve with whipped cream or vanilla ice cream.

Enjoy!

Sauce should only be poured/brushed on a warm cake right before serving. If needed, you can make the cake up to one day ahead and store in an airtight container. Reheat for 5-10 minutes while you make the sauce, immediately before serving.