

Charlotte Ree's Brown Butter Bundt Cake



Preparation time: 80 mins

Serves: 12 people

User Rating: ★★★★★

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We find ourselves always coming back to the simple classics, and this Bundt Cake is one of them.

Want to get the most flavour out of this cake? Here's a few tips from Charlotte:

- The brown butter is really the hero of this dish so it's imperative that you get the butter as brown as can be without burning it. This can be achieved by using high heat on the stove and then physically removing the pan from the heat as it bubbles.
- Keep repeating this until you have a golden brown colour. The residual heat in the pan will darken the butter even as you take it off the stove.
- Make sure you keep an eye on the colour to avoid burning!

Got all that? Okay, let's make this cake!





Ingredients

- 185g unsalted butter
- 335g plain flour, sifted
- 1 ½ teaspoons baking powder, sifted
- 210g caster sugar
- 4 large eggs, at room temperature
- 2 teaspoons vanilla bean paste
- 180ml buttermilk
- Icing sugar, for dusting, optional

Method

1. Preheat the conventional oven to 160 degrees Celsius. Generously grease a classic-sized bundt tin with butter and flour, or use non-stick baking spray.
2. Melt the butter in a small saucepan over medium heat until foamy and turning amber in colour, stirring occasionally. Ensure that you keep an eye on the pan as it only takes a few seconds to burn the butter. Once browned, pour the butter into a small bowl and set aside to cool.
3. Whisk together the flour and baking powder in a small bowl.
4. Pour the browned butter (including the brown specks at the bottom of the pan, which are the milk solids that are separated) and sugar into the bowl of a stand mixer fitted with the whisk attachment and beat until pale. Add the eggs, one at a time, beating well after each addition. Add the vanilla and buttermilk and beat until just combined. Reduce the speed to low, add the dry ingredients and beat until just combined. Pour the batter into the bundt tin.
5. Cook for 1 hour, or until a skewer inserted in the cake comes out clean. Allow to cool completely in the tin, then dust with icing sugar and serve. Store leftovers in an airtight container at room temperature for 2-3 days.

Notes

- You can also make this cake in a round springform tin or in a loaf tin.