



Pink Champagne Cake Recipe Copyright 2010, Laurie Clarke www.sweetcelebrations.us

This recipe is based on my tried-and-true "Half-Scratch Cake Recipe". As you can see, the recipe is really a scratch recipe with a cake mix added as an ingredient. I developed this recipe for my students (and myself) because it yields a perfect cake every time – no worries about cakes "falling" or being so soft they dissolve into mush when you try to serve them. Cakes are firm and have a dense crumb, but are never "dry". A small version of the recipe is below (makes enough for two 8"x2" pans):

Pink Champagne "Concentrate":

One cup pink champagne simmered over low heat until reduced by half. Cool before using.

1 white cake mix (Moist Deluxe)
1 cup all purpose flour (Pillsbury's Best)
1/2 cup granulated sugar (C&H)
1/4 tsp salt (Kosher salt)
1/2 cup pink champagne "concentrate" (see above)
1/2 cup water (purified)
1/3 cup milk
1/3 cup oil
4 egg whites
6 oz. by weight (2/3 cup) sour cream (Berkeley Farms)
1/4 tsp almond extract (optional)
1/4 tsp coconut flavoring (optional)
1 tsp clear vanilla flavor
2 drops concentrated Pink Champagne flavored oil (Lorann's) (Optional)
3 drops Ribbon Pink gel paste color
Yield: approx. 6 cups batter

Directions:

Mix together dry ingredients. Measure wet ingredients (except for sour cream) and add all to dry (just like a regular mix). Mix until combined, then add sour cream. Mixture (full recipe) will just about overflow a 4.5 quart bowl -- be gentle with the speed! Mix on medium speed for two minutes. Fill greased and floured pans 1/2 to 2/3 full. Bake as usual for your pans and your oven. Generally speaking, an 8" round x 2" pan will bake at 335 degrees for approx. 35 to 40 minutes. Cakes are done when wooden skewer or toothpick inserted into center has a few crumbs when pulled out (no wet batter). If cake forms a hard surface on top or "cracks", lower the oven temperature 10 degrees for remainder of cooking time. Cool in pan 20 minutes then invert onto plate and then to wire rack lined with paper towel OR cool until room temp and then remove. Store cakes tightly wrapped in plastic overnight on counter or in refrigerator (chilling in refrigerator makes layers easier to torte/slice/carve).

When building the tiers, brush/drizzle/spray pink champagne concentrate onto layer before applying buttercream or other filling. Champagne "concentrate" can be used in place of liquid in standard icing recipes. Please note: if there is no liquid called for in your icing recipe (ex.: Laurie's Decorator Buttercream or Silky Smooth Buttercream) you cannot add this syrup without adding more powdered sugar or it will dilute and soften the icing too much. The recipes mentioned have half the amount of sugar of standard buttercreams, so a little extra sugar won't hurt. Silky Smooth icing must be completed before adding concentrate and additional amount of sugar.