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Yellow Cake Toast

from www.hummingbirdhigh.com

Ingredients

Special Equipment:

- aluminum foil
- a toaster

For the Yellow Cake Loaf:

(makes one 9 x 5-inch loaf)

- 2 cups (10 ounces) all-purpose flour
- 1 teaspoon kosher salt
- 1 1/2 cups (3 sticks // 12 ounces) unsalted butter, at room temperature
- 1 1/4 cups (8.75 ounces) granulated sugar
- 1 teaspoon pure vanilla extract
- 6 large eggs, at room temperature

For the Cake Toast:

- spreads like Nutella, Speculoos, peanut butter, almond butter, fruit jams and curds
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Recipe

For the Yellow Cake Loaf:

1. Center a rack in the oven and preheat to 350 (F). Prepare a 9 x 5-inch loaf pan by spraying generously with cooking spray. Cover the bottom and sides of the loaf pan with

aluminum foil, with the shiny side facing outwards. Set aside.

2. In a medium bowl, whisk together 2 cups all-purpose flour and 1 teaspoon kosher salt. Set aside.
3. In the bowl of a freestanding electric mixer fitted with a paddle attachment, combine 1 1/2 cups unsalted butter, 1 1/4 cups granulated sugar, and 1 teaspoon pure vanilla extract. Beat on medium-high speed for 10 minutes, making sure to beat **at least 5 minutes for a minimum**, using a rubber spatula to scrape down the sides of the bowl as needed. After beating, the mixture will be very pale, light, and fluffy. Lower the mixer setting to its slowest speed and add 6 large eggs, one at a time, only adding the next egg once the previous egg is fully incorporated into the mixture. Once all the eggs have been added, scrape down the sides of the bowl. With the mixer still on its lowest setting, add the flour mixture all at once, beating until the flour has just about disappeared into the wet ingredients. The mixture will be a thick, homogenous, pale yellow batter that is less liquidy than traditional cake batter.
4. Spoon the batter into the prepared pan, using an offset spatula to spread it evenly across the pan and smooth the top. Set the loaf pan on a baking sheet, and transfer to the preheated oven to bake for 50 to 55 minutes, or until the top of the cake has domed and cracked in a signature loaf cake kind of way and a skewer inserted into the center of the cake comes out clean. Transfer to a wire rack to cool for 10 to 15 minutes, before turning out the cake onto the rack to cool completely.

For the Cake Toast:

1. When ready to enjoy cake toast, use a serrated knife to slice about 1/2 inch piece of cake from the end of the loaf. The slice should resemble a piece of sliced bread. Toast in a toaster for desired warmth and brownness, and serve immediately when done. Use a butter knife to spread Nutella, Speculoos, peanut butter, almond butter, fruit jams and curds on the toasted slice to enjoy!

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