

Brown Butter Snickerdoodle Cake with Cinnamon Spice Frosting

Ingredients

Brown Sugar Cinnamon Swirl ~

- 110g (½ cup) light brown sugar, packed
- 4g (2 teaspoons) cinnamon

Brown Butter Snickerdoodle Cake ~

- 113g (8 tablespoons) salted butter
- 300g (1½ cups) granulated sugar
- 55g (¼ cup) mild vegetable oil
- 2 large eggs, at room temperature
- 240ml (1 cup) buttermilk, shaken and at room temperature
- 120ml (½ cup) sour cream, at room temperature
- 8g (2 teaspoons) vanilla paste or vanilla extract
- 10g (2 teaspoons) baking powder
- 5g (1 teaspoon) baking soda
- 6g (1 teaspoon) sea salt
- 360g (2⅔ cups) all-purpose flour

Cinnamon Spice Frosting ~

- 170g (12 tablespoons) unsalted butter, at room temperature, cut into 12 pieces
- 450g (3¾ cups) confectioners' sugar, sifted
- 45ml (3 tablespoons) buttermilk, at room temperature and well-shaken
- 3g (1½ teaspoons) cinnamon, plus more for dusting, if desired
- 5ml (1 teaspoon) white vinegar
- 8g (1 teaspoon) vanilla paste or vanilla extract

Preparation

Brown Sugar Cinnamon Swirl ~

1. In a small bowl, mix together the brown sugar and cinnamon: set aside

Brown Butter Snickerdoodle Cake ~

1. Preheat the oven to 180°C (350°F).
2. Spray a 23-by-23cm (9-by-9 inch) cake pan with baking spray and line with parchment paper, letting the excess fall over the sides.
3. Place the butter in a small, heavy-bottomed saucepan and melt over medium heat.
4. Once melted, crank up the heat to medium-high, and continue stirring until small bronze bits begin to settle on the bottom of the pan, 3 to 5 minutes.
5. Take off the heat and pour into a medium heat-safe bowl to cool a bit.

6. Once it's cooled, whisk in the sugar and oil until smooth.
7. Add the eggs and whisk for 2 minutes until thick and frothy.
8. Add the buttermilk, sour cream, vanilla, baking powder, baking soda, and salt and whisk 2 to 3 minutes more or until everything is well blended.
9. Fold in the flour until just combined.
10. Pour half of the cake batter into the prepared pan, smooth the top, and sprinkle the brown sugar–cinnamon swirl mixture evenly over the batter.
11. Cover with the remaining batter, smoothing the top once more.
12. Bake for 45 minutes in the center of the oven or until the top is puffed and lightly bronzed and when gently pressed in the center, the cake bounces back.
13. Let the cake cool for 10 minutes in the pan before using the parchment overhang to remove it from the pan.
14. Place the cake on a rack to finish cooling.

Cinnamon Spice Frosting ~

1. In the bowl of an electric stand mixer fitted with the paddle attachment, mix the butter and sugar on medium speed until smooth.
2. Add in the buttermilk, cinnamon, vinegar, and vanilla and continue to mix on medium until smooth, light, and fluffy.
3. Frost the cooled cake and if you'd like, dust some more cinnamon over the top of the cake and serve.