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Basic vanilla cake recipe with cake flour

If your baking cabinet is looking a little bare at the moment, we have plenty of ideas for cakes and bakes that don't need wheat flour. What does flour do when baking? Flour provides a scaffold – the network of gluten proteins activated when flour comes into contact with liquid ingredients are what gives sponge's structure and bread its backbone. Knowing this, you'd think baking without flour is a fruitless pursuit, but it can be done – either using wheat-free substitutes or clever replacements that contain it in their ingredients. This content is imported from {embed-name}. You may find the same content in a different format, or you may find more information on their website. Please note that some of the recipes below still contain wheat and/or/or gluten, so if you are cooking for someone with an allergy or gluten intolerance, check the ingredients before baking. Here's everything you need to know about flour-free baking, plus some of our favorite flour-free recipes to try... Best wheat flour alternative Available at even a simple corner shop, cornstarch can be used to make excellent baked goods, especially chocolate recipes that require a slightly sticky, fudgy result, such as these Bounty Brownies or our exceptional salted chocolate cookies. How to make dough without flour If you want to make a killer wheat-flour free pastry, rice flour works wonders. Use the pastry in our lemon cake recipe (just don't add the zest) to make a sweet pastry that is perfect for all kinds of desserts or simply embrace a satisfying shortcut and grab a pack of pre-made pastry guruXOOXGetty Images Replace flour with eggs In the absence of flour, the protein network in eggs or protein can mimic chains of gluten, leaving a fluffy sponge with a cloud-like lightness. Our flowerless chocolate cake is super soft and gluten free, or give you a try for our three-ingredient chocolate cake. Made with swung eggs, a yule log isn't just for Christmas, either - make it at any other time of year, just decorate it with a dusting of cocoa or icing sugar, and it's an elegant chocolate roulade. Best flour alternatives If you don't feel like trying your hand at a flour substitute or not catering for someone with a diet need, you also cheat your way through a flour shortage with our biscuit/breadcrumbs hack. Use ground cookies to make one of our many show-stopping cheesecakes. There is also flour abundant in Lotus Biscoff scattered, so offers all the wheaty goodness you need to make this epic Biscoff traybake. Or squish ready-made cake to make these simple truffles - perfect for cooking with kids. In a pinch, breadcrumbs work to make a delicious dessert, like this Apple Brown Betty. AmaritaGetty Images Use Nuts Instead flourPacked with egg whites, ground nuts and nut butters can replace flour (but be warned, the taste is often quite strong, or the texture can be a little grainy, so it tends to take leading the way in whatever it has put in). These Peanut Butter cookies are a little baking magic. These easy, oat traybake flapjacks also don't require eggs or flour, and you can customize it with chocolate chips, nuts, your favorite dried fruit or spices. Like this article? Sign up for our newsletter to deliver more of these articles directly to your inbox. SIGN UP Need some positivity or not being able to make it to the stores? Enjoy Good Housekeeping delivered directly to your door every month! Subscribe to Good Housekeeping magazine now. SUBSCRIBE NOW This content is created and maintained by a third party and imported to this page to help users provide their email addresses. You might find more information about this and similar content on piano.io 09/04/2017 Worked great! I like that I don't have to keep another bag of flour in my pantry that will never get used to it before things go bad. This is great to make when needed and with great results. I'll use this again! Thanks for sharing. :) 1 of 1 Cake Flour Substitute Christina 09/05/2017 This worked out well! Very easy to mix it if needed. I'll use this again! Thanks for sharing.) Christina Mike Garten This classic vanilla cake serves as a floral centerpiece. Ad - Continue reading below Yields: 16 Total time: 1 hour 20 minutes Cake Layers 4 1/2 c. 4 teaspoon. 3/4 tsp. 1 1/2 c. (3 sticks) unsalted butter, at room temperature 2 1/4 c. 6 large eggs, at room temperature 2 tsp. 2 1/4 c. whole milk, at room temperature Frosting 1 lb. 1 c. (2 sticks) unsalted butter, at room temperature 2 tbsp. 2 tsp. Edible flowers, for decorating these ingredients shopping module is made and maintained by a third party, and imported on this page. You may find more information about this and similar content on their website. Make cake: Heat the oven to 325°F. Oil four 8-inch round cake pans and line bottoms with parchment; oilpeck. In medium bowl, whisk together flour, baking powder and salt. Using electric mixer, beat butter and granulated sugar in large bowl at high speed until light and fluffy, about 3 minutes. Reduce the speed to medium and add eggs, 1 at a time, whisking each until incorporated before adding another. Beat in vanilla. Reduce the speed to low; add flour mixture in 3 parts, alternated with milk and whisk until just incorporated. Divide batter under prepared pans and bake until wooden pick inserted in the middle comes clean, 30 to 35 minutes. Transfer cakes to wire racks; leave to cool in pans for 10 minutes, then turn over on racks to cool completely. Using a serrated knife, trim rounded tops of pies to make flat, even layers. If the sides of cakes are darker, freeze for 2 hours, then gently file edges using fine grater. Create Glaze: Sift pastry sugar into bowl. Using electric mixer, beat butter in large bowl at medium speed until creamy, about 2 minutes. Reduce the speed to low and gradually add sugar, interspersed with heavy cream. Beat in in Extract. Increase the speed too high and beat until fluffy, about 2 minutes. Assemble cake: Place 1 cake layer on cake board or cake stand. Spread with 3/4 cup glaze. Top with another cake layer and repeat. Frost top and sides of the cake with the remaining glaze, ensuring that the sides of the cake are very smooth. Chill until ready to serve or until overnight. Just before serving, press flowers gently on the sides of the cake. Nutritional information (per serving): Approximately 670 calories, 33.5g fat (19.5g saturated), 7 g protein, 275 mg sodium 86 g carbohydrates, 1 g fiber This content is made and maintained by a third party, and imported on this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io Ad - Continue reading below Collect the ingredients. The Spruces In a dry measuring cup, place 2 level tablespoons cornstarch. The Spruces Fill the rest of the cup with all-purpose flour using the correct method for measuring flour. The Spruce Make sure you sift the flour to distribute the cornstarch evenly before using it to bake a cake. When involuted to flour for all purposes, cornstarch prevents gluten from forming. The Spruce This recipe replaces a cup of cake flour. Once the cake flour is added to the dry ingredients from the recipe you want to use, mix well with a wire whisk. The big difference between cake and all-purpose flour is in the amount of protein they contain and how they are ground. All-purpose flour is usually used when baking bread, muffins, pastries, and the flour is often used in pancake batter. Light, fluffy cakes ask for flour with very little protein. For this desired texture it is recommended to use cake flour. But if you want to make bread, you should choose a flour with lots of protein, and all-purpose flour works best. Protein and gluten are directly related. Gluten in flour helps shape texture into your baked items. Flour that contains less protein also has a lower gluten content. Similarly, high-protein flour will create more gluten. Hence, a cake flour contains less gluten than all-purpose flour. All-purpose flour generally has a protein content of 10 to 13 percent. Cake flour has 8 to 9 percent protein. Do you have cake flour, but no flour for all purposes? You need 1 cup, plus 2 tablespoons of cake flour to replace 1 cup of all-purpose flour in a recipe. Would you like to know more about using flour in bins? See these related articles: Rate this recipe I don't like this at all. It's not the worst. Sure, this will do. I'm a fan- would recommend it. Amazing! I love it! Thank you for your appreciation! 05/06/2020 I added a strawberry puree to the batter 06/25/2020 goo but added strawberry jam 05/21/2020 the proportions on the recipe gobbled up and it wasn't a good cake at all 04/04/2020 yes a bit of fun and I added a little glaze 06/25/2020 great variety tastes great with sprinkles 10/21/2020 The recipe was good. It came out bad. From. sweet and fluffy. 04/28/2020 This is really very easy baking. I had to add a little more flour in the end as suggested in step 2, because it was a little liquid. However, I was impressed with the small effort I had to make to smooth it out. I personally ran into a few problems with my oven, totally unrelated to the recipe: the tray was misaligned and the cake kind of skewed so half of it was already done and getting a little burned, so I had to take it out and unfortunately the other half was undone. I'll let it cool as I write

this and I hope it will cook itself with the warmth from within. Anyway, I've cut a little piece to try it out and it's really good. I love sugar, but I have to take care of my dad, so I had a less sweet recipe and this definitely hit the mark. I'll use this recipe more often. I may make some changes one day, but it's great as it is. 12/05/2020 I made this cake exactly according to the recipe, and, to be perfectly honest, this is one of those times I wish I had listened to the lonely one-star review. If you've spent your life looking for the sad, miserable love child of cake and pancakes, I'm glad to say your quest is over. This recipe takes cake and pancakes, removes everything you love about them, and then stores them together in... Whatever this is. It's utterly bland, it smells like a pancake while baking, and despite containing a full cup of sugar, it doesn't taste very sweet at all. On the contrary, it tastes like someone once told about sugar and it's hard to remember the details. Oh, and it blows like a balloon in the oven because of the huge amount of baking powder, creating a huge dome that is perfect if you want something both football-shaped and tasteless! If you are looking for something to form a base for bread pudding or trifle, I think this would do just fine. If you're like me and you crave cake at 7P.M, let this one through. It's nothing but a disappointment. I strongly suspect that the biggest problem is that there is no butter in this recipe, only vegetable oil, and way too much baking powder. barawald Tanya

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