

Iced Brown Butter Pound Cake

a recipe from www.maureenabood.com

The first step here is to make the brown butter and solidify it; the cake won't turn out right if you make the batter with melted brown butter. The addition of cream cheese in the batter ensures moistness in the cake. The recipe makes one standard 8 ½ x 4 ½-inch loaf or three 5-inch loaves. If you're using paper bakeware, reduce the oven temperature by 10 degrees to 315°. If you want to use different-sized pans, just fill them with batter halfway and divide it up among your pans.

For the cake:

2 sticks (8 oz.) unsalted butter
2 cups sifted cake flour (not self-rising; sift before measuring)
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup packed light brown sugar
1/2 cup granulated sugar
3 oz. cream cheese, room temperature
4 large eggs
1 teaspoon pure vanilla extract

For the icing:

2 oz. cream cheese, room temperature
1 teaspoon corn syrup (for glossiness)
1 ½ teaspoons vanilla
1 2/3 cups powdered sugar, sifted
1-2 teaspoons water

Heat oven to 325 degrees. Butter and lightly flour an 8 1/2- by 4 1/2-inch loaf pan or three 5-inch loaf pans.

In a heavy medium skillet or small heavy saucepan, heat the butter over medium heat until the solids are deep golden brown. The butter will foam up and may pop and spit a bit as you go. Stir the butter to monitor its progress through the foam.

Pour the browned butter into a heatproof container and freeze for 15 minutes to solidify.

In a small bowl, whisk together the flour, baking powder, and salt.

Using a mixer fitted with the paddle attachment, beat the brown butter and cream cheese with the brown and granulated sugars until light and fluffy. Add the eggs 1 at a time, beating well after each addition. Beat in the vanilla. At low speed, mix in flour

mixture until just incorporated. Stop and scrape the sides and bottom of the mixing bowl with a rubber spatula throughout this process.

Spoon the batter into the prepared pan(s), smoothing the top. Bake until golden brown and a toothpick inserted in the center comes out clean, about an hour for one large loaf or 40-50 minutes for several smaller loaves. Cool completely.

While the cake bakes, make the icing. Beat the room temperature cream cheese on low speed or with a whisk until smooth. Add the corn syrup and vanilla and whisk until smooth. Add the powdered sugar one heaping spoonful at a time and mix on low speed or with a wooden spoon until the icing is very thick but spreadable, adding water as you go, one teaspoon at a time.

Spoon the icing onto the cake and spread it down the center using the back of the spoon or a small, offset spatula. Leave an inch or so of space around the edge of the cake. Allow the icing to set for about 30 minutes.