

## VANILLA BEAN BUNDT CAKE

### WHAT YOU NEED

- Unsalted butter: 250 gm
- Plain flour: 250 gm
- Baking powder: 1½ tsp
- Salt: ¼ tsp
- Caster sugar: 225 gm
- Vanilla pod (split lengthways, seeds scraped out with the edge of a knife): 1
- Eggs: 4 eggs
- Edible flowers
- Whipped cream



- Fresh strawberries
- Bundt tin

### METHOD

- Heat the oven to 180°C. Generously butter the inside of the bundt tin using a brush to get into the corners. You need to be very generous with the butter, otherwise the cake won't turn out perfectly.
- Sift the flour, baking powder and salt into a large bowl.
- In another large bowl, using an electric whisk or in

the bowl of your stand mixer fitted with the paddle attachment, cream together the butter, sugar and vanilla seeds until very pale and fluffy. Add the eggs one at a time, whisking well after each addition.

- Make sure to scrape down the sides in between. Using a metal spoon, fold in the flour mixture carefully, so as to not knock out the air that's been whisked in.
- Spoon the mixture into the greased bundt tin and then

smooth the top. Then bake for 35 to 40 minutes or until a skewer/toothpick inserted into the centre comes out clean.

- Leave the cake to cool in the tin for 15 minutes, then turn out on to a wire rack to cool completely.
- Add on edible flowers to decorate, if you'd like. Cut into slices and serve with whipped cream and fresh strawberries or any other berries you'd like.

Courtesy: Chef Tanaya Sharma.