





# GOLDEN CAKE

INGREDIENTS		DIRECTIONS	
1 3/4 sticks	unsalted butter, divided	<p>01. Make the eggs and butter "room temperature". You obvs could do this this by leaving both out for a couple of hours beforehand, but in that amount of time you could be eating a piece of cake instead. Fill a medium sized bowl with warm water and let the eggs sit in there for 5 minutes. In the meantime, microwave the butter for 5 seconds on each side until soft.</p> <p>02. Preheat your oven to 325°F. In a 10" cast iron skillet, melt the 3/4 stick of butter on medium. Remove from heat and use a paper towel to coat the sides of the skillet with butter. Then evenly sprinkle on the light brown sugar, cinnamon, 1/8 tsp salt, honey, and sliced almonds.</p> <p>03. In a large bowl, whisk together the flour, baking powder, baking soda, and remaining 1/2 tsp of salt.</p> <p>04. In a stand mixer (or use a hand mixer and large bowl), cream together the remaining 1 stick of butter and white sugar for 2 minutes on medium speed, then add the eggs one by one after each is fully incorporated. Mix the dry ingredients and sour cream on low speed, adding a bit of each alternately. Finally, add the vanilla extract and mix until just combined.</p> <p>05. Pour the batter evenly into the skillet, then bake for 55-60 minutes. Poke the center with a toothpick to test if it's done – it should come out clean with no crumbs on it. Run a knife around the edge of the cake, then carefully flip it onto a platter or big plate. Leave the skillet on top for another 5 minutes before removing, then let the cake cool down for at least 20 minutes. Eat the cake on its own, or better yet add a big scoop of ice cream.</p>	
2/3 cup	light brown sugar – packed		
1/2 tsp	cinnamon		
5/8 tsp	salt, divided		
1/4 cup	honey		
1 cup	sliced almonds		
1 1/2 cups	flour		
1/2 tsp	baking powder		
1/4 tsp	baking soda		
1 1/4 cups	white sugar		
3	large eggs		
1/2 cup	sour cream		
2 tsp	vanilla extract		
	ice cream (optional)		
EQUIPMENT			
			
10" Cast Iron Skillet	Large Mixing Bowl	Whisk	
			
Mixer			