



THE J.M. SMUCKER Co

Vanilla Malted Milkshake Cake

Prep Time Cook Time Serves Difficulty

25 mins 20 mins 24 N/A

Ingredients

- **Cake:**
- cup butter, softened
- 1 3/4 cup granulated sugar
- 3 eggs
- 2 tsp vanilla extract
- 3 1/3 cup Robin Hood® Best for Cake & Pastry Flour

Robin Hood® Best for Cake & Pastry Flour

- 1/3 cup malted milk powder
- 1 tbsp baking powder
- 1/4 tsp salt
- 1 1/2 cups milk
- **Swiss Meringue Buttercream**
- 6 egg whites
- 1 1/2 cups granulated sugar
- 1 1/2 cups butter, softened, cut into chunks
- **Decorations:**
- Candy coated chocolate eggs

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease 4 - 8" (20 cm) cake pans.

Step 3:

Cream butter and sugar in a large bowl with an electric mixer on medium speed until well combined.

Step 4:

Add eggs, one at a time, beating well after each addition. Add vanilla.

Step 5:

Sift flour, malted milk powder, baking powder and salt in a medium bowl. Alternate, adding flour mixture and milk. Starting and ending with the flour mixture.

Step 6:

Spoon 1 ½ cups (375 mL) batter into each prepared pan.

Step 7:

Bake in preheated oven 20 minutes or until a toothpick inserted in center of cake comes out clean.

Step 8:

Cool cakes in pans on wire cooling rack for 10 minutes. Remove from pans. Cool completely before icing.

Step 10:

Place egg whites and sugar in bowl of electric mixer. Place bowl over a pot of simmering water. Make sure bottom of the

bowl does not touch water. Whisk or stir constantly until mixture comes to 160°F (72°C). Immediately whip hot mixer on high until the bowl feels room temperature, about 10 minutes. Start adding butter, a few pieces at a time, beating well after each addition. Mixture should have a smooth, silky texture.

Step 12:

Place one layer of cake on serving plate or cake board. Spread on layer of icing. Repeat with each layer. Ice top of cake. Leave the sides of cake without icing. Top with candy coated chocolate eggs. Refrigerate until ready to serve. Let cake return to room temperature before serving.

Images

