

St. Louis Butter Cake

Ingredients

Bottom Layer

2 tblsp. whole milk lukewarm (about 100°)
1 tsp. active dry yeast
3 tblsp. unsalted butter, softened
1 tblsp. granulated sugar
½ tsp. salt
1 egg, room temperature
1 cup cake flour

Filling Layer

7 tblsp. cake flour
1 tblsp. cornstarch
¼ tsp. salt
6 tblsp. unsalted butter, softened
¾ cup granulated sugar
2 tblsp. light corn syrup
1 tsp. vanilla extract
1 egg, room temperature
2 tblsp. whole milk
Powdered sugar for garnish

Preparation

Prepare 8x8 or 9" round pan with butter or shortening. Add warm milk to small bowl and sprinkle with yeast, let sit for 5 minutes then stir to dissolve.

In mixing bowl beat together butter, sugar and salt until creamy. Beat in egg for another minute. Scrape down bowl.

On low speed add 1/3 of flour mixture until combined, then add ½ of milk until mixed, 1/3 flour until combined, then other half of milk, mix well then finish with flour. Beat for 2 more minutes until dough is smooth. Flour your hands and stretch dough evenly to cover bottom of prepared pan. Cover and place in warm spot to allow dough to rise for 2 hours.

When dough has risen, preheat oven to 350°. Sift flour and cornstarch together and stir in salt. In mixing bowl beat sugar, butter and corn syrup until light and creamy, about 2-3 minutes. Add egg and vanilla and beat for another minute. With mixer on low speed add some of the flour and half of the milk, more flour, then milk and finish with flour mixture. Mix for 2 minutes until creamy. Spread filling evenly over dough leaving about 1/8-inch border around edges. Bake for 20-25 minutes until top and edges are golden brown. Let cool completely. Sprinkle with powdered sugar before serving.