AMADOR CITY BASQUE CAKE

Renee's attempt at recreating the luxurious pound cake made world famous by the now closed Andrae's Bakery.

KITCHEN IN THE SHIRE

45-65 min

350°F-175°C

12-16 serv

INGREDIENTS:

Vanilla Pastry Cream

- ⅔ cup (160g) Whole Milk
- 3 tBsp (38g) Sugar
- 1 tBsp + 2 tsp (14g) Cornstarch
- Pinch of Salt
- 2 tBsp (30g) Whole Egg, beaten
- 1 tBsp (14g) Butter
- ½ tsp (2g) Vanilla Extract

Vanilla Butter Cake Batter

- 32 tBsp (454g) Butter, softened
- 2¼ cups (454g) Sugar
- 2 tsp (10g) Vanilla Extract
- 3 cups + 1 tBsp (369g) Cake Flour
- 2 tsp (8g) Baking Powder
- ½ tsp (3g) Salt
- 3 large Eggs, room temp

Rum Custard & Walnut Finish

- 1 cup (227g) Cold Pastry Cream
- 1 tBsp (15g) Dark Rum
- ¼ cup (28g) California Walnuts, coarse chopped
- Confectioners' sugar, for a light dusting

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INSTRUCTIONS:

Vanilla Pastry Cream

1. Heat the Milk in a small saucepan until steaming and just beginning to simmer. Target temp 170°F (76°C.)
2. Whisk together the Sugar, Cornstarch, and Salt in a small bowl then add ONLY 2 tBsp (30g) of the beaten whole Egg and whisk together until completely smooth.
3. Slowly drizzle one third of the hot Milk into the Egg mixture (*while whisking* the Egg mixture) in order to temper the Eggs, then return the saucepan to the stove.
4. Once whisked smooth, transfer the Egg mixture into the saucepan with the Milk and cook over medium heat, *whisking continuously*, until the pastry cream reaches a low "blurbling" boil.
5. Continue boiling and whisking for 3 minutes until it transforms into a smooth paste with a glossy appearance.
6. Remove from the heat. Whisk in the Butter and Vanilla until completely smooth and transfer to a shallow bowl.
7. Press plastic wrap directly against the surface of the pastry cream to keep it from forming a film, and then refrigerate until completely cold. You should end up with about 1 cup (227g) of pastry cream for the inside of the cake.

Vanilla Butter Cake Batter

1. Pre-heat the oven to 350°F (175°C). Then butter and flour a 10-inch springform pan and line the bottom with parchment. (butter and flour that too.) Wrap the outside bottom of the springform pan with heavy-duty foil and place it on a rimmed sheet pan (just in case it leaks.)
2. Using the paddle attachment of a mixer, beat the Butter until smooth, then add the Sugar and Vanilla. Cream on medium speed until lighter and aerated, 3–4 minutes. Do not overwhip.
3. Add the Eggs one at a time, fully incorporating each before adding the next. Scrape the bowl thoroughly.
4. Sift together the Cake Flour, Baking Powder, and Salt in a small bowl.

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INSTRUCTIONS (CONTINUED)

Vanilla Butter Cake Batter (continued.)

5. Add the dry ingredients on low speed in three additions, mixing only until homogeneous. The finished batter should be very thick and pipeable rather than pourable.
6. Divide the batter into two equal portions, about 3 cups (724g) each.

Rum Custard Pastry Cream

1. Remove the Pastry Cream from the refrigerator and add the Dark Rum. Whisk it with a hand mixer until it is smooth and creamy.

Building The Cake

1. Transfer one portion of the cake batter into a large piping bag fitted with a wide plain tip. Then pipe a spiral of batter over the entire bottom of the prepared pan, but don't use all of it! Save some so you can pipe an additional ring of batter around the outside edgein order to create a raised border.
2. Spread the Rum Custard Pastry Cream over the bottom layer and smooth it out. It should look like a swimming pool of custard with a raised rim of batter around the outside edge.
3. Pipe or carefully spread the remaining portion of the cake batter completely over the custard, all the way to the pan sides, completely covering the top. Smooth the surface gently with an offset spatula.
4. Scatter the Walnuts evenly over the surface of the cake.

Bake and Finish

1. Bake at 350°F (175°C) for 45–65 minutes. The cake is finished when the surface is deep golden brown, the walnuts are toasted, the outer cake is fully set and is pulling away from the pan, and the center springs back when lightly pressed.

   • Do not use a toothpick through the center as the primary doneness test; it may enter the pastry cream.

   • If the walnuts or surface become deeply browned before the center is set, tent loosely with foil.

2. Cool in the pan for 20 minutes, then carefully remove the springform ring.
3. Carefully remove it from the bottom plate and parchment paper and set it on a wire rack to cool completely.
4. Once completely cool, slice pieces and dust the top lightly with confectioners' sugar when serving.

NOTES-

• Refrigerate to store because of the pastry cream center, and bring slices toward room temperature for about 30–45 minutes before serving, (although it can be enjoyed served cold!)

Each card is inspired by the stories we share on our channel.
Watch Renee create the full recipe at Kitchen in the Shire on YouTube.
Want to show off your bake?
Email a photo to hello@kitchenintheshire.com and we might feature it in a community post!