



welcomes you to

## Spring Fling Mini Loaf Cakes

with Pastry Chef Katie Rosenhouse

### **Mini Loaf Cakes**

Yield: 8 mini loaf cakes

#### **Ingredients:**

##### **For the cakes:**

$\frac{3}{4}$  cup unsalted butter, at room temperature

1 (8-oz.) pkg. cream cheese, softened

1  $\frac{1}{2}$  cups granulated sugar

4 large eggs

1 tsp. vanilla extract

1  $\frac{1}{2}$  cups all-purpose flour

1 tsp. baking powder

1 tsp. kosher salt

(+ Other additions as desired, including lemon zest and poppy seeds, shredded carrots and coconut, spices, or marbling with cocoa powder)

##### **For the frosting:**

$\frac{1}{2}$  cup unsalted butter, at room temperature

2 cups confectioners' sugar

1-2 Tbsp. heavy cream or whole milk

1 tsp. vanilla extract or other flavorings as desired

Pinch of kosher salt

### **Procedure:**

1. Preheat oven to 350°F.
2. Prepare the loaf cakes: Beat butter and cream cheese in a stand mixer fitted with a paddle attachment until smooth.
3. Add sugar and beat until fluffy.
4. Beat in eggs one at a time, then beat in vanilla.
5. With the mixer turned off, add dry ingredients. Beat on low speed just until combined.
6. (Divide and flavor batter as desired.)
7. Spray to coat your mini loaf pan with baker's spray.
8. Portion batters into pan.
9. Bake for 25-30 minutes until a wooden pick inserted in centers comes out clean or with a few moist bits.
10. Let cool in pan on a wire rack for 10 minutes, then unmold and place loaf cakes onto rack to cool completely.
11. Prepare the buttercream: Beat to combine butter and confectioners' sugar.
12. Add cream or milk, vanilla, and salt; beat until smooth and fluffy. (Divide and flavor or color as desired.)
13. Transfer buttercream to a piping bag fitted with a star tip. Pipe over cooled cakes and garnish as desired.

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