

WILLIAMS-SONOMA

Spring
baking





WILLIAMS-SONOMA
spring
baking
~



There's something about springtime that invites bakers to explore a world of fresh possibilities. Whether you prefer the lively flavors of just-picked berries or the sweetness of ripe bananas, using premium fruits will imbue your home-baked creations with the vitality of the new season. ~ Professional-quality equipment makes baking easier and helps guarantee superb results. Available in a variety of shapes, our cake pans conduct heat efficiently and feature nonstick surfaces for easy release and cleanup. Many boast intricate floral designs, producing beautifully sculpted cakes that are tailor-made for springtime celebrations. ~ As refreshing as the season itself, our recipes showcase an array of flavor combinations, from lime and coconut to classic peaches and cream. Choose your favorites—and savor the sweet pleasures of springtime. Happy baking!





essential equipment

Baking a luscious coconut-lime cake is easy when you use a powerful KitchenAid stand mixer. Thanks to planetary action, the flat beater mixes ingredients thoroughly and ensures a velvety smooth cake batter. Use the mixer's whisk attachment to whip the frosting to light, airy perfection.



coconut-lime cake

Have all the ingredients at room temperature.

Position a rack in the lower third of an oven and preheat to 350°F (180°C). Grease and flour three 8-inch (20cm) round cake pans; tap out excess flour.

To make the cake, over a sheet of waxed paper, sift together the flour, baking powder and salt; set aside.

In a small bowl, stir together the milk and vanilla; set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until creamy and smooth, 1 to 2 minutes. Add the sugar and lime zest and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition.

Reduce the speed to low and add the flour mixture in three additions, alternating with the milk mixture and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl.

Spoon the batter into the prepared pans, spreading the batter evenly. Bake until the cakes begin to pull away from the sides of the pans and a toothpick inserted into the center comes out clean, 25 to 30 minutes. Transfer the pans to a wire rack and let the cakes cool in the pans for 15 minutes, then turn them out onto the rack and let cool completely.

Meanwhile, make the frosting: In the bowl of an electric mixer, using a handheld whisk, beat together the egg whites, sugar, corn syrup and salt just until combined, about 30 seconds. Place the bowl over but not touching simmering water in a saucepan and whisk until the sugar dissolves and the mixture is hot, 2 to 3 minutes.

Set the bowl on the mixer fitted with the whisk attachment and beat on medium speed for 3 minutes. Add the vanilla and beat until the outside of the bowl is cool and medium-firm peaks form, 2 to 3 minutes. Using a rubber spatula, fold in 1 cup (125g) of the coconut just until incorporated.

Place one cake layer, top side down, on a serving plate. Using an icing spatula or a knife, spread some of the frosting evenly on top. Place a second layer, top side down, on the first layer and spread some of the frosting evenly on top. Place the remaining layer, top side down, on the second layer. Spread the remaining frosting over the top and sides of the cake. Press the remaining 1½ cups (185g) coconut onto the top and sides. Refrigerate the cake for 30 minutes before serving to set the frosting. Serves 12.

For the cake:

3¼ cups (410g) cake flour
1 Tbs. baking powder
¾ tsp. salt
1¾ cups (430ml) milk
1 Tbs. vanilla extract
16 Tbs. (2 sticks/250g) unsalted butter
2 cups (500g) sugar
1 Tbs. finely chopped lime zest
4 eggs

For the frosting:

4 egg whites
1⅓ cups (345g) sugar
½ cup (125ml) light corn syrup
⅛ tsp. salt
1 tsp. vanilla extract
2½ cups (310g) sweetened shredded coconut

For the cake:

3 cups (375g) cake flour
½ tsp. baking powder
½ tsp. salt
1 cup (250ml) milk
¼ cup (60ml) amaretto liqueur
12 Tbs. (1½ sticks/185g)
unsalted butter
2 cups (500g) granulated sugar
5 eggs
1½ Tbs. finely chopped
orange zest

For the glaze:

¼ cup (60g) firmly packed light
brown sugar
2 Tbs. water
1 Tbs. amaretto liqueur
4 Tbs. (½ stick/60g) unsalted
butter

Confectioners' sugar for dusting
(optional)

orange cake with brown butter glaze

Have all the ingredients at room temperature.

Position a rack in the lower third of an oven and preheat to 350°F (180°C). Grease and flour a violet Bundt® pan; tap out excess flour.

To make the cake, over a sheet of waxed paper, sift together the flour, baking powder and salt; set aside.

In a small bowl, stir together the milk and amaretto; set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until creamy and smooth, 1 to 2 minutes. Add the granulated sugar and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition.

Reduce the speed to low and add the flour mixture in three additions, alternating with the milk mixture and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl. Using a rubber spatula, fold in the orange zest.

Spoon the batter into the prepared pan, spreading the batter so the sides are higher than the center. Bake until the center of the cake springs back when touched and a toothpick inserted into the center comes out clean, about 1 hour. Transfer the pan to a wire rack and let the cake cool upright in the pan for 15 minutes.

Meanwhile, make the glaze: In a small bowl, combine the brown sugar, water and amaretto; set aside.

In a small fry pan over medium heat, melt the butter, then cook until the solids separate and settle on the pan bottom, about 3 minutes. Continue to cook until the solids begin to brown, about 3 minutes; do not let them burn. Remove from the heat and let cool for 1 minute, then stir in the brown sugar mixture.

Tap the Bundt® pan gently on a work surface to loosen the cake. Set the rack over a sheet of waxed paper, invert the pan onto the rack and lift off the pan. Using a pastry brush, brush the warm cake with the glaze. Let the cake cool completely before serving. Dust with confectioners' sugar just before serving. Serves 16.





sublime contrasts

Just as the contrast between warm sunshine and a cool breeze enhances a spring day, contrast also enriches seasonal desserts. In our delicious twist on classic bananas Foster, lightly whipped unsweetened cream balances the sweetness of ripe bananas and dark rum, while the coolness of the cream complements the warmth and richness of the cake.



bananas foster cakelets

Have all the ingredients at room temperature.

Position a rack in the lower third of an oven and preheat to 325°F (165°C). Grease and flour a 6-well bouquet cakelet pan; tap out excess flour.

To make the cakelets, over a sheet of waxed paper, sift together the flour, baking powder, baking soda and salt; set aside.

In a bowl, stir together the bananas, buttermilk and vanilla; set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until creamy and smooth, 1 to 2 minutes. Add the granulated sugar and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs and egg yolk one at a time, beating well after each addition.

Reduce the speed to low, add the banana mixture and beat just until incorporated. Gradually add the flour mixture and beat just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl.

Divide the batter among the wells of the prepared pan, spreading the batter evenly. Bake until the center of a cakelet springs back when touched and a toothpick inserted into the center comes out clean, 20 to 25 minutes. Transfer the pan to a wire rack and let the cakelets cool upright in the pan for 5 minutes.

Meanwhile, make the glaze: In a small saucepan over medium-low heat, whisk together the butter, rum, water and brown sugar. Cook until the sugar dissolves and the mixture just comes to a boil, about 2 minutes. Remove from the heat.

Tap the cakelet pan gently on a work surface to loosen the cakelets. Set the rack over a sheet of waxed paper, invert the pan onto the rack and lift off the pan. Using a pastry brush, brush the warm cakelets with the glaze. Dust with confectioners' sugar, then transfer the cakelets to dessert plates. Serve each with a dollop of whipped cream and a few banana slices alongside. Makes 6 cakelets.

Note: These cakelets are best served warm from the oven. They can be baked in advance and glazed, then rewarmed just before serving. Wrap them loosely in aluminum foil and heat in a 325°F (165°C) oven for 10 to 12 minutes.

Adapted from a recipe by Flo Braker, Author, *Sweet Miniatures* (Chronicle Books, 2000).

For the cakelets:

1½ cups (235g) all-purpose flour

¼ tsp. baking powder

¼ tsp. baking soda

¼ tsp. salt

¾ cup (140g) mashed bananas
(about 2 medium)

6 Tbs. (90ml) buttermilk

1 tsp. vanilla extract

6 Tbs. (¾ stick/90g) unsalted
butter

1 cup (250g) plus 2 Tbs.
granulated sugar

2 whole eggs plus 1 egg yolk

For the rum glaze:

3 Tbs. unsalted butter

1 Tbs. dark rum

2 Tbs. water

⅔ cup (155g) firmly packed light
brown sugar

Confectioners' sugar for dusting
(optional)

1 cup (250ml) heavy cream,
whipped to soft peaks

Banana slices for garnishing



mixed berry cake

Have all the ingredients at room temperature.

Position a rack in the lower third of an oven and preheat to 350°F (180°C). Grease and flour a rose Bundt® pan; tap out excess flour.

To make the cake, over a sheet of waxed paper, sift together the flour, baking soda and salt. Transfer 1½ Tbs. of the flour mixture to a bowl and reserve.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until creamy and smooth, 1 to 2 minutes. Add the granulated sugar and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the Chambord and beat until incorporated, about 1 minute. Add the eggs one at a time, beating well after each addition.

Reduce the speed to low and add the flour mixture (except for the reserved portion) in three additions, alternating with the sour cream and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl. Toss the berries with the reserved flour mixture. Using a rubber spatula, gently fold two-thirds of the berries into the batter.

Spoon half of the batter into the prepared pan and sprinkle the remaining berries over the batter. Spoon the remaining batter on top, spreading the batter so the sides are higher than the center. Bake until the center of the cake springs back when touched and a toothpick inserted into the center comes out clean, about 1 hour. Transfer the pan to a wire rack and let the cake cool upright in the pan for 15 minutes.

Meanwhile, make the glaze: In a small saucepan over medium heat, whisk together the water and granulated sugar and cook until the sugar dissolves, about 3 minutes, then boil for 2 minutes. Remove from the heat and stir in the Chambord.

Tap the Bundt® pan gently on a work surface to loosen the cake. Set the rack over a sheet of waxed paper, invert the pan onto the rack and lift off the pan. Using a pastry brush, brush the warm cake with the glaze. Let the cake cool completely before serving. Dust with confectioners' sugar just before serving. Serves 16.

For the cake:

2¼ cups (360g) all-purpose flour
½ tsp. baking soda
½ tsp. salt
12 Tbs. (1½ sticks/185g) unsalted butter
2¼ cups (560g) granulated sugar
1 Tbs. Chambord liqueur
5 eggs
⅔ cup (165g) sour cream
1½ cups (185g) mixed berries, such as blueberries, raspberries and blackberries

For the glaze:

⅓ cup (80ml) water
⅔ cup (155g) granulated sugar
1 Tbs. Chambord liqueur

Confectioners' sugar for dusting (optional)





perfect presentation

Spring is the season when gardens burst into bloom—and thanks to our floral baking pans, so can your seasonal cakes. These nonstick pans produce intricate cakes that recall the fanciful desserts served at Edwardian garden parties. Shaped like roses, violets and daisies, these impressive cakes offer delicious proof that elegant desserts need not be difficult to prepare.



peaches and cream sweetheart cakelets

Have all the ingredients at room temperature.

Position a rack in the lower third of an oven and preheat to 375°F (190°C). Grease and flour a 12-well sweetheart rose cakelet pan; tap out excess flour.

To make the cakelets, over a sheet of waxed paper, sift together the flour, baking powder and salt; set aside.

In a small bowl, stir together the cream and schnapps; set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until creamy and smooth, 1 to 2 minutes. Add $\frac{3}{4}$ cup (185g) of the granulated sugar and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the egg yolks one at a time, beating well after each addition.

Reduce the speed to low and add the flour mixture in three additions, alternating with the cream mixture and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl. Remove the bowl from the mixer and set aside.

In a separate mixer bowl, using the whisk attachment, beat the egg whites on medium-high speed until foamy, about 1 minute. Slowly add the remaining $\frac{1}{4}$ cup (65g) granulated sugar and continue to beat until stiff peaks form, 1 to 2 minutes. Using a rubber spatula, fold the whites into the batter in two additions just until combined, then fold in the peaches.

Divide the batter among the wells of the prepared pan, spreading the batter evenly. Bake until the tops are golden and a toothpick inserted into the center of a cakelet comes out clean, 20 to 25 minutes. Transfer the pan to a wire rack and let the cakelets cool upright in the pan for 15 minutes.

Meanwhile, make the glaze: In a small saucepan over medium heat, whisk together the jam, water and schnapps and bring to a simmer. Cook until slightly thickened, about 5 minutes. Strain through a fine-mesh sieve set over a small bowl.

Tap the cakelet pan gently on a work surface to loosen the cakelets. Set the rack over a sheet of waxed paper, invert the pan onto the rack and lift off the pan. Using a pastry brush, brush the warm cakelets with the glaze. Let the cakelets cool completely before serving. Dust with confectioners' sugar just before serving. Makes 12 cakelets.

For the cakelets:

1½ cups (235g) all-purpose flour

1 tsp. baking powder

$\frac{1}{4}$ tsp. salt

$\frac{1}{3}$ cup (80ml) heavy cream

1 Tbs. peach schnapps

8 Tbs. (1 stick/125g) unsalted butter

1 cup (250g) granulated sugar

2 eggs, separated

$\frac{3}{4}$ cup (250g) peeled and chopped peaches (about 2 small)

For the glaze:

$\frac{3}{4}$ cup (235g) peach jam

$\frac{1}{4}$ cup (60ml) water

1½ tsp. peach schnapps

Confectioners' sugar for dusting (optional)

For the cakelets:

1¼ cups (200g) all-purpose flour

1¼ tsp. baking powder

⅛ tsp. salt

⅓ cup (80ml) milk

1½ tsp. almond extract

⅔ cup (155g) unsalted butter

⅔ cup (155g) granulated sugar

3 eggs

For the glaze:

½ cup (125ml) water

½ cup (125g) granulated sugar

1½ tsp. amaretto

Confectioners' sugar for dusting
(optional)



decorated-egg almond pound cakelets

Have all the ingredients at room temperature.

Position a rack in the lower third of an oven and preheat to 350°F (180°C). Grease and flour a 9-well decorated-egg cakelet pan; tap out excess flour.

To make the cakelets, over a sheet of waxed paper, sift together the flour, baking powder and salt; set aside.

In a small bowl, stir together the milk and almond extract; set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter and granulated sugar on medium-high speed until light and fluffy, about 3 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition, then beat for 3 minutes more.

Reduce the speed to low and add the flour mixture in three additions, alternating with the milk mixture and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl.

Divide the batter among the wells of the prepared pan, using the back of a spoon or a rubber spatula to press the batter into the molds and smooth the tops. Tap the pan firmly a few times on the countertop to ensure that the batter fills all the details of the design. Bake until a toothpick inserted into the center of a cakelet comes out clean, about 20 minutes. Transfer the pan to a wire rack and let the cakelets cool upright in the pan for 15 minutes.

Meanwhile, make the glaze: In a small saucepan over medium-high heat, bring the water and granulated sugar to a boil, stirring to dissolve the sugar. Boil for 1 minute. Remove from the heat and stir in the amaretto.

Tap the cakelet pan gently on a work surface to loosen the cakelets. Set the rack over a sheet of waxed paper, invert the pan onto the rack and lift off the pan. Using a pastry brush, brush the warm cakelets with the glaze. Let the cakelets cool completely before serving. Dust with confectioners' sugar just before serving. Makes 9 cakelets.



Baking Checklist

- Bouquet cakelet pan
- 8-inch (20cm) round cake pans
- Rose Bundt® pan
- Violet Bundt® pan
- Sweetheart rose cakelet pan
- Decorated-egg cakelet pan
- Parchment paper
- KitchenAid Artisan stand mixer
- Measuring cups
- Measuring spoons
- 5-lb. (2.5kg) kitchen scale
- Pastry brushes
- Round basting brushes
- Best 5-cup (1.25-l) sifter
- Mesh sugar shaker
- 30-inch (76cm) oven liner
- Best flour duster
- Cake tester

For more baking recipes, go to williams-sonoma.com/recipe