



COOKING CLASSES

AT SUR LA TABLE

**MARTHA STEWART'S
CAKE CLASS**

WITH MARTHA STEWART

IN PARTNERSHIP WITH



Penguin
Random
House

#surlatablecookingclass #MakeMore
@marthastewart48 @marthastewart

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 5 medium carrots
- 1 large lemon

Dairy

- 2 3/4 cups unsalted butter
- 4 large eggs
- 16 ounces cream cheese

Baking Pantry Items

- 3 cups unbleached all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 1 1/2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon freshly grated nutmeg
- 1 1/2 cups granulated sugar
- 2 teaspoons vanilla extract
- 9 ounces white chocolate
- 1 1/4 cups confectioners' sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Serrated knife (8 inches or longer)
- Chef's knife

Hand Tools/Gadgets

- Silicone or natural-bristle pastry brush
- Whisk
- Measuring cups and spoons
- Box grater
- Mixing bowls (various sizes)
- Flexible spatula
- Citrus juicer
- Sifter or fine-mesh strainer
- Kitchen scissors

Pastry Tools

- Small offset spatula
- Cake tester
- Pastry bag
- Petal tip (#104 tip from Wilton or Ateco)
- Cake plate for serving
- Rotating cake stand

Appliances

- Stand mixer or hand mixer

Bakeware

- 2, 8-inch round cake pans
- Wire cooling rack

Other

- 8-inch parchment circles, or parchment paper cut into 8-inch circles to line cake pans
- 4, 3 x 12-inch strips of parchment paper
- Rubber band or large binder clip (optional)
- Tall glass, 1-2 quart round deli container or large tall spherical container (optional)

Pre-Class Mise en Place and Notes

- Martha will be teaching you how to assemble and decorate her carrot cake with white chocolate frosting. If you plan on following along with Martha, please have your cakes baked and removed from the pans. Chill completely, then wrap each cake in plastic and keep wrapped until the class starts.

Carrot Cake

1. 2, 8-inch cakes baked, cooled, removed from pans, chilled and wrapped in plastic. Keep wrapped until class starts.

White Chocolate Frosting

1. Set 1 $\frac{1}{4}$ cups of unsalted butter out at room temperature one hour prior to class.
2. Set 16 ounces of cream cheese out at room temperature one hour prior to class.
3. Coarsely chop 9 ounces of white chocolate. Place in a heat safe bowl to melt at the start of class.
4. Juice lemon and measure out 2 tablespoons into a small dish.
5. Sift 1 $\frac{1}{4}$ cup of confectioners' sugar.



MARTHA STEWART'S CAKE PERFECTION:

100+ Recipes for the Sweet Classic, from Simple to Stunning

Written by Martha Stewart

CARROT CAKE WITH WHITE CHOCOLATE FROSTING

Yield: makes one 8-inch layer cake

You can dress up a carrot cake in elegant ruffles using just a pastry bag and a standard petal tip. Starting at the center of the cake and holding the tip vertically, pipe the frosting while slowly turning the table or plate. Gradually work outward and down the sides to create the swirling rose effect.

2½ sticks (1¼ cups) unsalted butter, melted, plus more for pans
3 cups unbleached all-purpose flour
1 tablespoon baking powder
1 teaspoon kosher salt
1½ teaspoons ground cinnamon
2 teaspoons ground ginger
½ teaspoon freshly grated nutmeg
5 medium carrots, peeled and shredded on the fine holes of a box grater or food processor (about 3 cups)
4 large eggs, room temperature
1½ cups sugar
2 teaspoons vanilla extract
White Chocolate Frosting (recipe included)

1. Preheat oven to 350°F. Brush two 8-inch round cake pans with butter. Line with parchment; butter parchment. In a medium bowl, whisk together flour, baking powder, salt, cinnamon, ginger, and nutmeg. Transfer ½ cup of flour mixture to another medium bowl and toss with carrots to coat.

2. With an electric mixer on medium-high speed, beat eggs with sugar until pale and fluffy, about 5 minutes. While still beating, drizzle in butter, then beat in vanilla until combined. Reduce speed to low and add remaining flour mixture, beating just until combined. Fold flour-coated carrots into batter. Divide batter evenly between prepared pans, smoothing tops with an offset spatula.

3. Bake until a cake tester comes out clean, 33 to 37 minutes. Transfer pans to a wire rack to cool 10 minutes. Turn out cakes onto rack to cool completely.
4. With a serrated knife, trim tops of cake layers to level; split each cake in half horizontally to form a total of 4 layers. Place bottom layer of one cake, cut-side up, on a cake stand or a plate lined with parchment strips. Spread evenly with $\frac{3}{4}$ cup frosting. Top with other half of cake, cut-side down; spread evenly with another $\frac{3}{4}$ cup frosting. Repeat layering and frosting with second cake. Spread 1 cup frosting evenly over top and sides to create a crumb coat. Refrigerate, uncovered, until frosting is firm, at least 30 minutes.
5. Transfer remaining frosting to a pastry bag fitted with a petal tip (such as Ateco or Wilton #104). Starting at top center of cake and holding tip vertically, pipe frosting while slowly turning stand or plate, gradually working outward toward edges to create a swirl effect. Repeat process down side of cake, starting at top edge. (Cake can be stored, uncovered, at room temperature up to 12 hours or refrigerated, uncovered, up to 2 days; bring to room temperature before serving.)



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WHITE CHOCOLATE FROSTING

Yield: makes enough for one 8-inch layer cake

2 packages (8 ounces each) cream cheese, room temperature
9 ounces white chocolate, coarsely chopped (1¾ cups), melted and cooled slightly
2½ sticks (1¼ cups) unsalted butter, room temperature
2 tablespoons fresh lemon juice
1¼ cups confectioners' sugar, sifted

With an electric mixer on medium-high speed, beat cream cheese until smooth, about 2 minutes. Add chocolate and beat until smooth, scraping down sides of bowl as needed. Add butter and lemon juice; beat to combine. Reduce speed to low and add confectioners' sugar, ¼ cup at a time, until well blended.

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