

# Gooney Butter Cake

## Ingredients

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- 1 3/4 t Yeast
- 3 T Sugar (plus 1/4 teaspoon, plus 1 1/3 cup)
- 1/3 c Milk (warm)
- 18 T Unsalted Butter (room temperature)
- 2 Eggs
- 2 pn Salt
- 3 c Flour
- 3 T Corn Syrup
- 2 T Water
- 2 t Vanilla Extract
- 1 T Powdered Sugar

## Instructions

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1. In a small bowl combine yeast, 1/4 teaspoon sugar and warm milk. Set aside for 5 minutes.
2. In a stand mixer with a paddle attachment cream together 6 tablespoons butter and 3 tablespoons sugar until light and fluffy, about 3 minutes. Add the yeast mixture, 1 egg, pinch of salt and 1 3/4 cup flour and mix on low until combined.
3. Increase speed and mix/knead for about 7 minutes, until the dough is smooth and has pulled away from the sides of the bowl. Press the dough into an ungreased 9"x13" baking dish. Cover with plastic wrap and let rise in a warm place until doubled, about 2 hours.
4. In a bowl whisk corn syrup, water and vanilla until combined. In standing mixer with paddle attachment cream together 12 tablespoons butter, 1

# Goosey Butter Cake

1/3 cup sugar and pinch of salt until light and fluffy, about 5 minutes.

5. Add one egg, scraping down the sides of the bowl. Add a little of the 1 1/4 cup flour, alternating with adding the corn syrup mixture, until both are combined. Preheat oven to 350 degrees F.

6. Drop large spoonfuls of topping all over the risen dough. Use a spatula to gently smooth it into an even layer. Bake for 35-40 minutes or until the top has set and is golden brown. The center should still seem soft when it comes out of the oven. Allow to cool on a wire cooling rack to room temperature.

7. Serve sprinkled with powdered sugar. This cake is best enjoyed the day it is made.