

Buttermilk Cake with Bay Creme Fraiche and Brandied Bing Cherries

Servings: 8

Source: Tom's Big Dinners

Ingredients

- 4 Large Egg Yolks
- $\frac{2}{3}$ cups Buttermilk, Divided
- $1\frac{1}{2}$ teaspoons Vanilla Extract
- 2 cups Sifted Cake Flour
- 1 cup Sugar
- 1 Baking Powder
- $\frac{1}{2}$ teaspoon Salt
- 8 Unsalted Butter, Softened, Plus More For Pan
- Bay Creme Fraiche, optional (home made, takes days!)
- Brandied Bing Cherries, optional

Method

A STEP AHEAD: Make cake early in day. Wrap with plastic wrap when cake is completely cool and leave at room temperature. Sprinkle with confectioners' sugar right before serving.