

INGREDIENTS (Makes 4 Cakes)

ALMOND SWEET CORN CAKE

- 10 tablespoons butter
- 7 egg whites
- 1/2 cup powdered sugar
- 3/4 cup almond flour
- 2/3 cup all-purpose flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 2 teaspoons corn extract
- 1 teaspoon yellow food coloring

TOPPING

- 1 cup white chocolate melting discs
- Yellow food coloring
- Orange food coloring
- Candy corn

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

DIRECTIONS

FOR ALMOND SWEET CORN CAKE

1. Melt butter in small saucepan over medium-low heat, swirling occasionally for 5 minutes. Once butter foams and begins to brown, pour butter and solids into a small bowl. Cool for 15 minutes.
2. Whip egg whites in the bowl of an electric mixer fitted with a whisk attachment for 20 seconds; set aside.
3. Combine powdered sugar, almond flour, all-purpose flour, baking powder, and salt in a mixing bowl and whisk to combine. Add reserved egg whites, corn extract, and yellow food coloring and whisk to combine. Stir in brown butter.
4. Cover and refrigerate batter 8-12 hours before baking.
5. Preheat oven to 400°F. Spread 1/2 cup batter into four 7.3-inch silicone corn molds. Place molds on baking sheet and bake for 45 minutes, or until a toothpick inserted in the center comes out clean. Cool for 5 minutes and remove from molds.
6. Cool completely before decorating.

FOR TOPPING

1. Melt white chocolate in a microwave-safe bowl according to package instructions.
2. Evenly divide melted white chocolate among 3 bowls. Leave one bowl white. Add desired amount of yellow and orange to remaining bowls to make yellow and orange icing to match candy corn.
3. Drizzle each cooled cake with all 3 colors of white chocolate and decorate with candy corn.

