

# Renée's Cannelé Cake

## Equipment:

Measuring Cups and teaspoons  
6 Nonstick Mini Loaf Pans  
(5 1/2 X 3" X 2 1/4" high)  
1 Baking Tray (15" X 10" X 1" high)  
Saucepan  
Mixing Bowls  
Wire Cooling Rack  
Sifter  
Whisk  
Electric Stand Mixer  
Rubber Spatula  
Non Stick Olive Oil Cooking Spray  
Pot Holders & Toothpicks  
Plastic Wrap  
Fine Mesh Strainer

## Ingredients:

2 1/2 Cups Half & Half  
1 Vanilla Bean, Halved lengthwise  
1/2 Tsp. Cornstarch  
Pinch of Salt + Pinch of Salt  
1 Tsp. Fresh Squeezed Lemon Juice  
5 Egg Yolks + 2 Whole Eggs  
1/2 Cup + 2 Cups Organic Sugar  
2 1/4 Cups Whole Wheat Pastry Flour  
2 Tsp. Baking Powder  
1 Tsp. Vanilla Extract  
1/2 Cup Warm Water  
Confectioners Sugar for dusting

**Note:** Needs 24 hour batter refrigeration before cooking. Batter can be refrigerated up to 4 days.



Renee Berberian's "Recipe Box" - The recipe is also delicious with added fruit! Try using sliced pear or apple, it's great!



1. In a small saucepan over medium heat, whisk 1/2 Tsp. Cornstarch and pinch of salt into Half & Half.
2. Add 1/2 cup sugar and scraped vanilla bean seeds with bean carcass to the saucepan mixture.
3. Warm mixture to 180F whisking as needed. Once temperature is achieved, remove from heat and transfer to stand mixer bowl. Use whisk attachment on medium speed to add lemon juice and egg yolks.
6. Cover mixture with plastic wrap and refrigerate for 24 hours.

## MAKES 6 PETITE CAKES

Set oven to 375F

8. In stand mixer use whisk attachment at medium speed, blend 2 eggs, 2 cups sugar, warm water & vanilla extract.
9. Remove refrigerated mixture and pour through mesh strainer into stand mixer bowl. Discard vanilla bean carcass.
10. Sift flour, baking powder and pinch of salt. Add the dry ingredients into the wet ingredients 1 TBS at a time while whisking. Blend until batter is smooth.
11. Prepare your mini loaf pans with non stick cooking spray.
12. Place pans on baking sheet, pour batter into loaf pans filling to only slightly over 1/2 full.
13. Bake for 35 minutes or until Cannelé Cakes are a light golden brown with thin caramelized shell.
14. Remove and let cool before loosening from the loaf pans.
15. Dust with confectioners sugar and serve hot or cold.