

## Miniature Salted Caramel Bundt Cakes by Subzero, Wolf, and Cove

### SPECIAL SUPPLIES

6 miniature Bundt pans

### **Cakes**

3 cups all-purpose flour  
½ teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1¼ cups granulated sugar  
1 cup (2 sticks) unsalted butter, softened  
4 large eggs, room temperature  
1 cup crème fraîche  
3 teaspoons vanilla extract

### **Caramel Glaze**

1 cup granulated sugar  
4 tablespoons unsalted butter  
¾ cup heavy cream  
1 teaspoon sea salt

### **Cakes**

Preheat oven to 350°F Bake Mode with a rack set at position “3.”

Grease and lightly flour 6 Bundt pans.

In a medium bowl, mix flour, baking powder, baking soda, and salt; set aside.

In the work bowl of a stand mixer, beat sugar and butter on medium speed until light and fluffy.

Add eggs one at a time to the creamed sugar and mix until well combined. Add crème fraîche and vanilla and mix gently until combined.

Add flour mixture gradually and mix until well combined.

Spoon batter evenly into the greased pans.

Bake for 20–25 minutes or until a toothpick inserted in the center comes out clean.

Cool on a wire rack for 15 minutes, then invert the cakes onto a wire rack and cool completely.

### **Caramel Glaze**

In a small saucepan, melt sugar over medium heat.

Once the sugar turns an amber color, add butter and whisk until incorporated.

Remove from heat and add cream and sea salt, whisking until smooth.

Pour evenly over the cooled Bundt cakes or serve alongside cakes for individual drizzling.