



TASTING TABLE

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Parsnip Layer Cake with Cream Cheese Frosting

Recipe adapted from Danielle Pruett

Makes one 9-inch cake

For the cake:

- 1 cup all-purpose flour
- ½ cup almond flour/meal
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon cinnamon
- Pinch of salt
- ½ cup sugar
- ½ cup confectioners' sugar
- ½ cup packed brown sugar
- 3 large eggs
- 1 tablespoon pure vanilla extract
- ½ pound (2 sticks) unsalted butter, melted and cooled
- 1 ¾ cups grated parsnip

For the frosting:

- 1½ pounds cream cheese
- 1½ sticks (6 ounces) unsalted butter, at room temperature
- 2¼ cups confectioners' sugar
- 1 ½ teaspoons vanilla
- 1 ½ teaspoons lemon juice
- 1 ½ teaspoons rum
- 1 cup heavy cream

1. Preheat the oven to 350°. In the bowl of a standing mixer, sift together the flours baking powder, baking soda, cinnamon and salt.
2. In a separate bowl, whisk together the three sugars. Add the eggs and vanilla and mix until well-blended.

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- Add the egg mixture to the dry mixture and beat for 2 minutes at medium-high speed.
3. Reduce the speed on the mixer and drizzle in the melted butter. Continue mixing at medium speed for 30 seconds longer. Add the parsnip and beat just until combined.
 4. Pour the batter into two 9-by-2-inch nonstick round cake pans and bake for 45 minutes, or until a skewer inserted into the center comes out clean. Tip the cakes out onto a wire rack and let cool. Level the tops of the cakes with a serrated knife.
 5. Meanwhile, make the frosting: In a standing mixer, beat the cream cheese and butter on medium speed until blended, 1 to 2 minutes. Add the sugar and mix until blended, stopping the mixer and scraping down the bowl as needed. Add the vanilla, lemon juice and rum and beat just until blended. On low speed, slowly drizzle in the cream until the mixture is emulsified. Once all the cream is incorporated, beat on high speed for a few seconds. Use the frosting immediately or refrigerate for later use.
 6. Spread a layer of frosting on top of one cake, then top with the second cake layer. Cover the rest of the cake with frosting and serve.