

Farmer in the Kitchen

Recipe Book

Chef: _____

After-School Cooking Class

Grades 5-8

Winter 2020

Spring Rolls

Source: FoodCorps "Rolling Into Spring"

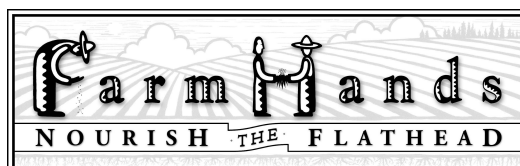
Ingredients:

- 1 package rice paper wrappers
- ¼ cup peanut butter (optional)
- ¼ cup soy sauce or Tamari
- ¼ cup lime juice (or rice vinegar)
- 1/8 cup toasted sesame oil
- 1 tsp honey
- 1 tsp garlic, minced
- 1 tsp chili paste (optional)
- fruits and veggies for filling: apples, beets, bell peppers, broccoli, cabbage, carrots, cauliflower, cucumbers, jalapenos, lettuce, mango, radishes, spinach, turnips, etc

Directions:

1. Prep all vegetable and herb ingredients by slicing, shredding, grating, or chopping into small enough pieces to work well inside the spring roll. Arrange all ingredients in small bowls or on a cutting board so they will be easy to access when making the rolls.
2. Create the dipping sauce by combining in a small bowl soy sauce, lime juice, toasted sesame oil, honey, garlic, and chili paste if desired. Whisk ingredients together with a fork or small whisk. Taste and adjust seasoning as desired.
3. Fill a shallow bowl or plate with raised edges with warm water. Have a plate (not paper) ready, and dip a rice paper wrapper into the water and wait for 5 seconds. Remove it gently and place it on your plate.
4. Add a small pinch of any fruits/vegetables/herbs that you would like being careful to not add too much and leave at least an inch of rice paper on all sides. Fold in the sides tightly, then roll from the bottom up, gently pressing the ingredients together as you go.
5. Dip roll in sauce or drizzle roll with sauce and enjoy! Try different combinations to see what you like the most!
6. If you make these ahead of time, beware of the papers sticking to each other. Waxed paper may help with this.

Notes:



Simple Vinaigrette Dressing

Source: <https://cookieandkate.com/how-to-make-vinaigrette-plus-variations/>

Ingredients:

- 6 Tbs olive oil
- 3 Tbs apple cider vinegar
- 1 clove of garlic, minced
- 1 tsp Dijon mustard
- ½ tsp salt
- ¼ tsp ground pepper

Directions:

1. Generally, a vinaigrette calls for a ratio of 1 tablespoon of vinegar for every 3 tablespoons of olive oil. Mustard is an emulsifier and will help the vinegar and oil mix instead of staying separate. It also adds flavor. Above is Whitney's classic vinaigrette recipe, though she never measures hers. Build your own vinaigrette using the choices below.
2. Combine the ingredients either in a small bowl with a whisk or fork or combine in a mason jar with a secure lid and shake to combine.

<u>Oils</u>	<u>Acids</u>	<u>Sweeteners</u>	<u>Extras</u>	<u>Extras</u>
-Olive Oil -Coconut Oil -Toasted Sesame Oil	-Balsamic Vinegar -Apple Cider Vinegar -Rice Vinegar -Lemon Juice -Orange Juice -Lime Juice	-Honey -Maple Syrup -Agave	-Parmesan Cheese -Red Pepper Flakes -Miso Paste -Parsley -Thyme	-Garlic -Ginger -Mustard -Salt -Pepper -Rosemary

Vinaigrette Recipe: _____

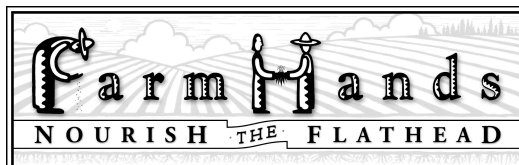
Ingredients:

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Vinaigrette Recipe: _____

Ingredients:

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Make Your Own Oatmeal

Source: Good and Cheap by: Leanne Brown, pg. 28

Ingredients:

- 1 cup rolled oats
- 2 cups water
- ¼ tsp salt

My Oatmeal Recipe:

- ½ cup rolled oats
- 1 cup water
- ¼ tsp salt
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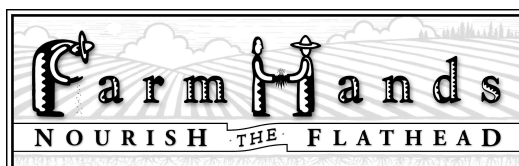
Optional toppings

- Coconut and Lime Oatmeal: ¼ cup shredded coconut, 2 Tbs sugar, ½ lime
- Berry Oatmeal: ½ cup berries, 1 tbs sugar
- Pumpkin Pie Oatmeal: ½ cup canned pumpkin, ¾ cup any kind of milk, 2 Tbs brown sugar, 1 tsp cinnamon, ¼ tsp ginger powder, ¼ tsp clove powder, maple syrup
- Baklava Oatmeal: 1 tsp cinnamon, 1 Tbs orange zest, 4 Tbs honey, 2 Tbs chopped nuts
- Apple Cinnamon Oatmeal: 2 cups apple cider or juice, 1 tsp cinnamon, 1 apple cored and chopped
- Nut Butter Oatmeal: 2 Tbs nut or seed butter, 1 banana sliced

Directions:

1. In a small pot, add the oats, water and salt. Place it on medium-high heat until the water boils. Turn the heat down to low and place a lid on the pot. Cook for about 5 minutes until the oats are soft and tender and most of the water has cooked off.
2. Using any of the suggestions above, or your own ideas, make the oatmeal your own! Try replacing the water with your favorite milk or with apple juice for the apple cinnamon oatmeal. Add spices, sweeteners and pumpkin to the oatmeal mixture from the very beginning, but hold off till it's almost done for the berries, apples, bananas, and nut butters.
3. Serve with milk, sweetener, and your favorite toppings!

Notes:



Make Your Own Popcorn

Source: Good and Cheap by: Leanne Brown, pg. 74

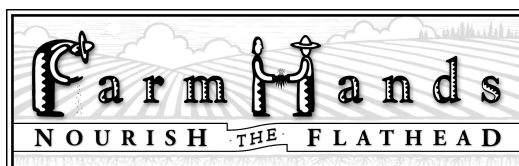
Ingredients:

<ul style="list-style-type: none">● 1/3 cup popcorn kernels● 2 Tbs vegetable oil● 2 Tbs butter or coconut oil, melted <p>_____ Popcorn</p> <ul style="list-style-type: none">●●●● <p>_____ Popcorn</p> <ul style="list-style-type: none">●●●●	Optional Toppings: <ul style="list-style-type: none">● Scallion and cilantro● Turmeric and coriander● Parmesan and black pepper● Cayenne and smoked paprika● Brown sugar and orange zest● Chili powder and lime● Parmesan and oregano● Nutritional yeast● Spice Oil● Rosemary and brown butter● Chili powder and cayenne
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Directions:

1. Place a large pot with a tight-fitting lid on the stove. Pour in the vegetable oil, then the popcorn kernels. Put the lid on and turn the heat to medium.
2. Using pot holders or oven mitts, occasionally shake the pot from side to side to make sure the kernels are evenly distributed in the oil. Once the popcorn begins to pop, turn the heat down to medium-low and gently shake again.
3. Once the popping slows down to 5-10 second between pops, turn the heat off. Wait until you're sure the corn has stopped popping before removing the lid.
4. Move the popcorn to a bowl and use the pot to melt butter or coconut oil. Pour butter, salt, and other toppings over the popcorn and toss to evenly coat.

Notes:



Coleslaw

Source: <https://www.mrshappyhomemaker.com/summer-squash-cole-slaw/>

Ingredients:

- 1 medium yellow squash
- 1 medium or 2 small zucchini
- 2 Tbs red wine vinegar (or apple cider)
- ½ tsp dill weed
- ¼ tsp celery salt
- ¼ tsp salt
- 1 small onion
- ¼ red cabbage (about ¾ cup)
- 2 Tbs olive oil or mayonnaise
- 1 Tbs sugar (optional)
- ½ tsp garlic powder
- ¼ tsp black pepper

Directions:

1. Julienne yellow squash and zucchini by cutting off both ends and then slicing the zucchini into about 2-inch sections. Stand each section up on a flat end and carefully slice into ¼-inch slices. Stack several slices with a flat side down and slice again into ¼-inch slices creating “matchsticks.”
2. Julienne the onion by cutting off both ends and slicing the onion in half from root to stem. Place half the onion flat side down and with a rounded edge near your knife. Holding your knife at an angle, make thin slices into the onion so that when you reach halfway, your knife is pointed straight down. Continue cutting down the other side, tipping the onion onto the flat side you just created if that’s easier.
3. Shred the cabbage by first cutting it into quarters and cutting out the stem. Then, with the flat side down, make thin cuts with your knife at an angle (similar to with the onion) to create thin shreds. Slice the shreds in half lengthwise if they’re too long.
4. Create the dressing by combining all remaining ingredients. Pour over the veggies and refrigerate for at least 30 minutes before serving.

Notes:



Pico de Gallo

Source: <https://cookieandkate.com/classic-pico-de-gallo-recipe/>

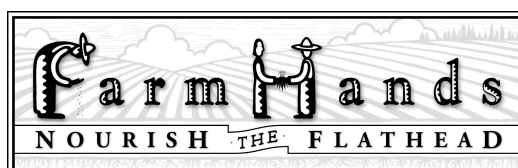
Ingredients:

- 1 small onion, red or white
- 1 medium jalapeño or Serrano pepper (decrease, omit, or increase depending on your spice preference)
- 3 cloves of garlic
- ¼ cup lime juice (about 2 limes)
- ¾ tsp salt, more to taste
- 1 ½ lbs ripe tomatoes (about 8 small or 4 large, or 2 cans whole tomatoes)
- ½ cup cilantro (about 1 bunch)

Directions:

1. Finely dice the onion, garlic, and jalapeño. Cut the onion in half from root to stem and place the flat side down. Cut off the stem end and peel off the paper. Slice the onion from the top down into ¼-inch slices being careful to NOT cut all the way through the root end. Leave at least ¼-inch of onion uncut at the root end so the onion will hold together while you chop. Turn the onion 90° and cut across the slices (about ¼-inch thick) you've made to create a fine dice. Smash the garlic and remove the skin. Finely dice the garlic by making thin slices in one direction and then in the opposite direction. Cut off the stem of the pepper and then slice in half lengthwise. Remove the seeds and white parts and then slice the pepper halves into thin slices lengthwise. Bring all the slices together and turn 90°. Chop the slices into a fine dice.
2. In a medium bowl, combine the onion, garlic, pepper, lime juice, and salt and allow to marinate while you chop the tomatoes and cilantro.
3. Chop the tomatoes. First slice the tomatoes in half and remove the stems. Slice the tomatoes into ¼-inch slices, stack the slices, and then slice them into ¼-inch strips and then into ¼-inch cubes.
4. Take the cilantro bunch and twist it and then fold it onto itself so you have a tight bundle. Finely chop the cilantro keeping the bundle as tight as you can. Slice the leaves and stems, stopping when the stems get hard or you get toward the end of the stem. Finely chop up any remaining large pieces.
5. Add tomatoes and cilantro to the pico and taste. Adjust seasonings and ingredients to taste. Enjoy right away or let marinate for at least 15 minutes in the fridge to enhance the flavor.

Notes:



Brown Rice

Source: <https://minimalistbaker.com/how-to-cook-brown-rice-2-ways/>

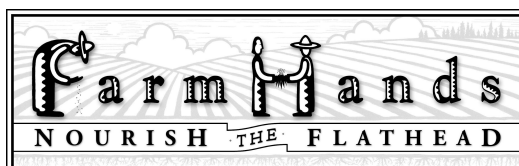
Ingredients:

- 1 cup brown rice
- 1/4 tsp salt
- water

Directions:

1. **Optional:** Soaking the grains can improve digestibility and speed cooking time. To soak, add rice to a large mixing bowl and cover with 2 cups of lukewarm water. Soak uncovered at room temperature for at least 2 hours or overnight. Then drain and rinse.
2. Add water, rice, and salt to a medium saucepan. If you soaked the rice, add 1.5 cups of water; if the rice has not been soaked, add 2 cups of water. Bring to a boil and once boiling, reduce heat to a simmer and cover.
3. Cook until water is completely absorbed and rice is tender—approximately 15-25 minutes. Drain off any excess water (if there is any). Turn off the heat and remove the lid. Fluff rice with a fork and let sit for 10 minutes. Then recover to keep warm until ready to serve.

Notes:



Simple Veggie Stir Fry

Source:

<https://www.washingtonpost.com/recipes/sauteed-greens-with-ginger-garlic-and-soy-sauce/9759/>

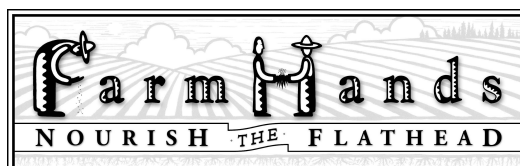
Ingredients:

- 1 medium onion
- salt
- 2 Tbs oil
- ½ cup soy sauce or Tamari
- ½ cup water or broth
- 1 Tbs honey
- 2-inch piece of ginger or 1 Tbs ground ginger
- jalapenos or red pepper flakes, optional
- assorted veggies (broccoli, carrots, mushrooms, cabbage, bell peppers, cauliflower, kale, chard, spinach, celery, green beans, peas, bok choy, etc)
- 1 tsp toasted sesame oil
- 1 tsp rice vinegar
- 2 garlic cloves
- cilantro, optional

Directions:

1. Create your mise en place by slicing your onion and all your vegetables. I like to make the pieces easy to pick up with a fork, so I either do a rough chop or julienne on most of my veggies.
2. Add 2 Tbs of oil to a large sauté pan or wok over medium-high heat. Add onions and cook, stirring occasionally until they begin to turn more translucent. Add the rest of the veggies all at once or add the tougher veggies first (carrots, cabbage, broccoli) and then add the more delicate vegetables after. If needed, add a few tablespoons of water and cover the pan with a lid. This will help the veggies wilt and cook more quickly.
3. While the veggies are cooking create the sauce. Either use a mason jar with a lid or a small bowl and a whisk or a fork. Peel and grate or mince ginger and garlic. Add soy sauce, water, honey, ginger, sesame oil, vinegar, garlic, and red pepper flakes if you'd like to the bowl or jar and shake or whisk until thoroughly combined.
4. Taste the sauce and adjust as necessary.
5. Once the veggies are wilted, add the sauce and stir to combine. Cook until veggies have reached your desired tenderness. Serve with rice or noodles.

Notes:



Pizza Dough

Source: Good and Cheap by Leanne Brown, pg. 139

Ingredients:

- 3 cups all-purpose or bread flour
- 1 ½ tsp salt
- ½ to 1 tsp instant yeast
- 1 Tbs olive oil
- 1 ¼ cups water
- 1 tsp sugar

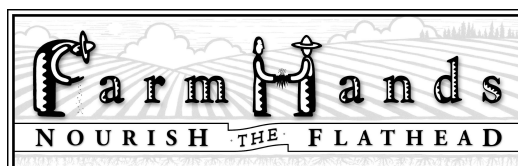
Directions:

This recipe has a fast way (about an hour) and a slow way (overnight). Depending on your timing you can do either. The longer you allow the dough to sit and rise for, the more flavorful it will be. It will often have a better texture as well.

1. **Fast Method.** Add 1¼ cups warm water and 1 tsp sugar to a bowl and stir to combine. Sprinkle 1 tsp of instant yeast over the water mixture and let sit for about 5 minutes until it begins to foam.
2. Combine flour and salt in a large bowl. Mix the oil into the flour and salt, crumbling it with your hands until its sandy in texture. Add the water-yeast mixture and continue to mix it with your hands until it comes together.
3. Knead the dough in the bowl or on a floured counter top for 5-7 minutes until it becomes a smooth, elastic ball. The dough will be smooth but quite wet.
4. Add a small amount of oil to the bottom and sides of a bowl and place the ball in the bowl. Cover with a wet towel or plastic wrap and let sit for at least an hour or until it has doubled in size. The dough will rise faster in a warmer place like near a heater or on top of the fridge.

1. **Slow Method.** Combine flour, salt, and ½ teaspoon of yeast in a large bowl. Add the oil and combine with your fingers until the mixture is a sandy texture. Add very cold water and continue to mix with your hands until it comes together.
2. Knead the dough in the bowl or on a floured counter for 5-7 minutes until it becomes a smooth, elastic ball. The dough will be smooth but quite wet.
3. Add a small amount of oil to the bottom and sides of a bowl and place the ball in the bowl. Cover with a wet towel or plastic wrap and let sit in the fridge overnight. Remove the bowl from the fridge 2-3 hours before you plan to bake your pizza.

Notes:



Pizza Sauces

Tomato Sauce

Source: *Good and Cheap*, by Leanne Brown, pg. 142

- 1 Tbs olive oil
- ½ tsp chili flakes (optional)
- ½ lemon, zested (optional)
- salt and pepper
- 1 tsp dried oregano
- 1 tsp dried basil (optional)
- ½ tsp dried thyme (optional)
- 3 cloves garlic, finely chopped
- ½ onion, diced (optional)
- 28oz can tomatoes, crushed or diced
- 1 can tomato paste (optional)

Directions:

1. Add the olive oil to a nonreactive saucepan on medium heat. Add the onion and sauté until translucent (2 minutes) add the garlic, chili flakes, and any herbs and sauté for another minute. Add the can of tomatoes and tomato paste if using and cook until warmed through. Add a little lemon zest and salt and pepper to taste.
2. If you want a thicker sauce, allow to simmer over low heat for 15-20 minutes.
3. Use immediately or keep in the fridge for up to a week.

Note: This recipe has so many optional ingredients because it will taste good if it's just tomatoes, and garlic and it will also taste good with additional herbs and tomato paste. Use whatever you have and like!

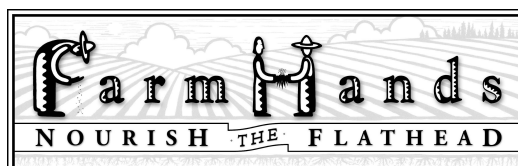
Garlic and Olive Oil Sauce

- ¼ cup olive oil
- salt and pepper
- 1 tsp each of oregano, basil, thyme, rosemary (optional)
- 3 garlic cloves, minced
- ½ tsp chili flakes (optional)

Directions:

1. Add oil, garlic, chili flakes, and herbs to a pan over low heat. Cook gently for about 5 minutes until garlic is fragrant. Add salt and pepper to taste. Use immediately

Notes:



Pizza

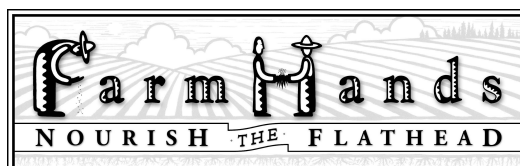
Ingredients:

- Pizza Dough (see recipe)
- ¼ cup coarse cornmeal (optional)
- Cheese
 - Shredded mozzarella cheese
 - Sliced or ripped fresh mozzarella
 - Grated parmesan (garnish)
 - Provolone or cheddar
- Sauce
- Toppings
 - Veggies (tomatoes, broccoli, cauliflower, bell peppers, jalapeños, spinach, kale, chard, pepperoncini, olives, zucchini, yellow squash, onions, garlic, mushrooms, artichoke hearts, and more!)
 - Herbs (fresh basil, fresh parsley, fresh oregano, fresh thyme, fresh rosemary, and more!)
 - Meats (pepperoni, sausage, ham, ground beef, and more!)

Directions:

1. Make pizza dough beforehand.
2. Preheat oven to the highest temperature it will go—usually 500°F. If using a pizza stone, place that in the oven to heat up.
3. Make pizza sauce of your choice. Slice, julienne, or rough chop all toppings to your preferred size and create a mise en place with your sauce(s), cheese(s), and toppings so you can make pizzas quickly.
4. Roll out dough using a rolling pin and a little flour, flipping the dough over to make sure it isn't sticking. Sprinkle cornmeal on a baking sheet or a pizza stone and then slide the pizza onto it. Cover the pizza in sauce, cheese, and toppings and then put into the oven on the baking sheet or pizza stone. Leave the pizza in for 5-10 minutes until the crust is brown and then slide the pizza directly onto the rack for a crispier crust (you do NOT need to do this if using a pizza stone). Check frequently until the outside crust is brown and the cheese is all melted, another 5-10 minutes.

Notes:



Squash Mac & Cheese

Source: Gail Buck (Whitney's mom)

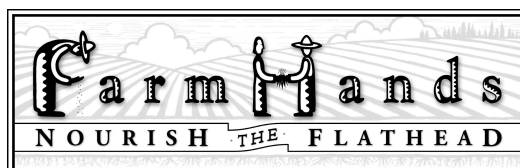
Ingredients:

- 1 package of whole wheat elbows (or shells or your preference)
- ½ lb sharp cheddar, grated
- 2-4 stalks of celery, chopped
- ½ bunch fresh parsley, chopped
- 1 large onion, diced
- 4-6 cloves garlic, diced
- 1 lb winter squash, about 2 cups (butternut, acorn, kabocha, hubbard. Etc.)
- Bread crumbs
- 3 Tbs butter or olive oil
- 3 Tbs flour
- 3 cups milk
- olive oil
- salt and pepper
- optional cubed ham steak, ground beef, chicken, etc
- optional veggies: peas, broccoli, spinach, kale

Directions:

1. Peel and chop squash and add it to a heavy saucepan with about an inch of water. Bring to a boil and boil for 10-20 minutes until soft and a fork easily slides through it. Take off the heat and blend it with an immersion blender or using a food processor. If you don't have either, mash the squash and then whip it with a whisk or fork.
2. Meanwhile, preheat the oven to 350° and grease a 13x9 baking dish with butter or oil.
3. In a large pot bring generously salted water to a boil and then cook the pasta to al dente according to the package directions. Drain the pasta and add to the baking dish.
4. Sauté chopped onion, celery, garlic, and parsley with olive oil and season with salt and pepper. Cook until translucent and softened. Add veggies to the baking dish and stir to combine.
5. Make the béchamel (white sauce). Melt the butter in a heavy saucepan and once melted, stir in the flour, whisking to combine. Cook for about 5 minutes over low heat, stirring frequently. Remove from heat and pour in milk all at once. Mix with a whisk until well combined and then put over low heat. Bring the sauce to a boil, stirring consistently and then remove from heat. Taste and season with salt and pepper. Add grated cheese and whisk until melted and then add squash puree. Pour sauce over veggies and pasta and stir to combine.
6. Cover with a heavy layer of breadcrumbs and cook uncovered until bubbly, about 45 minutes.

Notes:



Chocolate Birthday Cake

Source: <https://www.bonappetit.com/recipe/easiest-chocolate-birthday-cake>

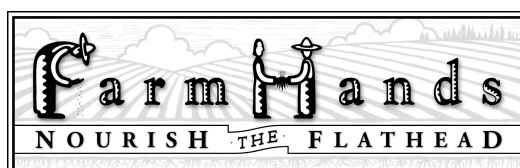
Ingredients:

- ¾ cup vegetable oil
- 1⅓ cups all-purpose flour
- 1 ¼ cups granulated sugar
- 1 ¾ tsp baking powder
- ¼ tsp baking soda
- 1 ¼ tsp salt, divided
- ½ cup unsweetened cocoa powder
- 2 large eggs
- 1 cup milk
- 1 tsp vanilla

Directions:

1. Place a rack in the center of the oven and preheat to 325°. Using your fingertips, grease the bottom and sides of a 9" round cake pan with vegetable oil. Line bottom with parchment paper, smoothing to eliminate air bubbles. To make parchment paper circle, place pan on parchment paper and trace the outside with a pencil then cut it out and place the pencil side down in the pan.
2. Whisk together flour, sugar, baking powder, baking soda, and salt in a large bowl. Sift cocoa powder into bowl and then whisk to combine.
3. In a small bowl, whisk eggs, vegetable oil, and vanilla extract together until combined and creamy, about 30 seconds. Using a spatula, mix the egg mixture into the dry ingredients until fully incorporated. It will be thick and pasty.
4. Warm milk in a small saucepan over medium heat until it starts to steam--don't let it boil! Whisk the milk into the batter until it is lump-free and just combined. Don't overmix.
5. Transfer batter into the prepared pan and tap the pan on the work surface to remove bubbles.
6. Bake cake, turning halfway through, until a toothpick inserted in the center of the cake comes out clean, about 40-50 minutes. Transfer to a wire rack and let cake cool in pan.
7. Make the frosting while you wait.

Notes:



Yellow Birthday Cake

Source: <https://addapinch.com/the-best-classic-yellow-cake-recipe/>

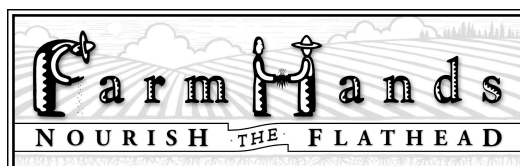
Ingredients:

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 2 egg yolks
- 1 tsp salt
- 3 tsp baking powder
- 3 cups all-purpose flour
- 2 cups buttermilk
- 2 ½ tsp vanilla extract

Directions:

1. Preheat oven to 350°. Prepare a 9x13 baking dish by greasing it with vegetable oil or butter. Add about a teaspoon of flour, shake to cover dish, and then shake away any excess.
2. Optional: Create buttermilk by combining 2 scant cups of milk with 2 Tbs lemon juice or vinegar and let sit for at least 5 minutes. Cream together butter and sugar in a large bowl using a hand mixer until it's light yellow, about 2-3 minutes. Incorporate eggs one at a time. Then incorporate the egg yolks.
3. Whisk together salt, baking powder, and all purpose flour in a large mixing bowl. Spoon in half of the flour mixture into the butter, sugar, and egg mixture and stir until combined. Add half the buttermilk and the rest of the flour mixture and stir to combine. Then add the rest of the buttermilk and the vanilla and stir until combined.
4. Pour the batter into the prepared dish and bake until the cake springs back to the touch and a toothpick inserted into the middle comes out clean, about 35 minutes.
5. Remove from the oven and allow to cool on a wire rack.
6. Make the frosting while you wait.

Notes:



Chocolate Cream Cheese Frosting

Source: <https://www.bonappetit.com/recipe/easiest-chocolate-birthday-cake>

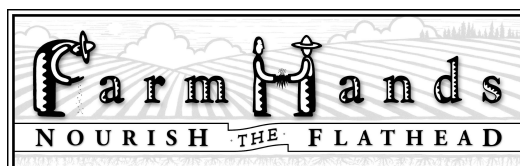
Ingredients:

- 4 oz chocolate chips
- ½ cup heavy cream
- ¼ tsp salt
- ¾ tsp vanilla extract
- 4 oz cream cheese, room temperature
- ¼ cup powdered sugar

Directions:

1. Make a chocolate ganache. Fill a medium pot with 1 inch of water and bring to a simmer over medium heat. Combine chocolate chips and heavy cream in a heatproof bowl, place over saucepan, and reduce heat to low (make sure the bottom of the bowl is not touching the water. (This is called a bain-marie, water bath, or double boiler). Stir occasionally with a spatula until the chocolate is melted and the mixture is homogeneous and thick. Chill ganache until cool to the touch.
2. Using a hand mixer on medium-high speed, whisk together cream cheese, powdered sugar, vanilla, and salt in a large bowl until smooth and no lumps remain, scraping down the sides of the bowl as needed. Beat in cooled ganache on medium speed, until frosting holds its peel and is well combined and thicker, about 1 minute. Don't overbeat as it can become too stiff.
3. Once cake is cool, invert the cake and place it on your platter. Frost with the back of a spoon or a spatula.

Notes:



Vanilla Cream Cheese Frosting

Source: <https://www.bonappetit.com/recipe/vanilla-cream-cheese-frosting>

Ingredients:

- 8 oz cream cheese, room temperature
- 1 tsp salt
- 2 cups powdered sugar
- 6 tablespoons unsalted butter, room temperature
- 1 Tbs vanilla extract

Directions:

1. Using a hand mixer on medium-low speed, beat cream cheese, butter, and salt in a large bowl until smooth. Add powdered sugar and beat on low speed until incorporated, then increase speed to medium and beat until light and fluffy, about 2 minutes. Scrape down sides of bowl and then beat in vanilla.
2. Once cake is cool, invert the cake and place it on your platter. Frost with the back of a spoon or a spatula.

Notes:

