

Vanilla Bean Pound Cake with Brown Butter Glaze and Sugared Kumquats

Makes: 1 pound cake

Total Time: 1.5 hours

Ingredients

for the pound cake

- 4 large eggs
- 3 tablespoons milk
- 1 tablespoon vanilla extract
- 1 vanilla bean, scraped
- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened

for the glaze

- 1/4 cup unsalted butter
- 1/2 vanilla bean, scraped
- 1 1/4 cups powdered sugar
- 2-3 tablespoons milk

for the sugared kumquats

- 1 1/2 cups sugar, divided
- 1 cup water
- 1 pint kumquats

Directions

Heat a small saucepan over medium-low heat and add 3/4 cup butter. Whisk until melted, then continuously stir until butter begins to brown and brown bits appear on the bottom of the pan (about 5 minutes). Remove immediately from heat and let sit to cool. Once cool, place in the refrigerator for 10-15 minutes, or until it's just barely solid but still soft.

Preheat oven to 350°F. In a bowl, whisk eggs, milk, vanilla extract and beans together until combined.

In the bowl of your electric mixer, add flour, sugar, salt and baking powder. Stir to mix. With the mixer on low speed, add butter and mix until combined and the butter has fully incorporated. It may still look somewhat dry at this point. Add in half of the remaining egg mixture in two parts, mixing again for 30 seconds each time. Scrape the sides of the bowl as necessary and mix for another 30 seconds. Fill your bundt pan then place on a baking sheet.

Bake for 30-35 minutes or until the top is golden. Once cool, remove from pan and pour glaze on top and top with sugared kumquats.

To make the glaze, heat a small saucepan over medium low heat and add butter. Whisk until melted, then continuously stir until butter begins to brown and brown bits appear at the bottom of the pan. Remove immediately from heat and let sit until somewhat cool.

Combine butter, vanilla beans and sugar in a bowl. Whisk until combined, then add in milk 1 tablespoon at a time, mixing well until your desired consistency is reached. If it's too thin, add in milk in small amounts at a time. If it's too thick, add in more sugar in small amounts at a time.

To make the sugared kumquats, make a simple syrup by simmering water and sugar until the sugar has melted, stirring to combine. Transfer syrup to a bowl and cool to room temperature. Stir in kumquats to coat and refrigerate overnight.

Place remaining sugar in a shallow baking dish, remove kumquats with a slotted spoon and place in sugar. Gently toss to coat kumquats lightly in sugar. Place on a cookie sheet and let dry 1 hour.