

Lift in a Cup
#DOWSER SERIES



Dowser Series • Book 6

ARTIFACTS, DRAGONS, *and other* LETHAL MAGIC



MEGHAN CIANA DOIDGE

Lift in a Cup

White Cake:

| | | |
|----|-----------|-------------------------|
| 2½ | cups | unbleached flour |
| 2 | cups | sugar |
| 1 | teaspoon | baking powder |
| ½ | teaspoon | baking soda |
| ¼ | teaspoon | sea salt |
| ½ | cup | butter, softened |
| 1⅓ | cups | buttermilk or sour milk |
| 1½ | teaspoons | pure vanilla |
| 4 | large | egg whites |



Coffee Buttercream:

| | | |
|-------|-------------|------------------|
| ⅓ | cup | butter, softened |
| 4 | cups | powdered sugar |
| ¼ | cup | milk |
| 1½ | teaspoons | pure vanilla |
| 1 - 3 | tablespoons | espresso powder |



Preheat oven to 350 degrees.

Using a wire sifter, sift the flour, sugar, baking powder, baking soda, and salt into a mixing bowl. Mix.

Add butter, milk, and vanilla to dry ingredients. Beat on low till combined, scraping bowl well. Then beat on medium high for 2 minutes.

Add egg whites one at a time. Mix for 2 more minutes.

Spoon into a paper-lined muffin tin. Fill each three-quarters full. Bake for 25 to 30 minutes.

Cool in muffin tin for 10 minutes, then transfer to a wire rack. When completely cooled, frost with coffee buttercream.

Beat butter until creamy.

Gradually add 2 cups of sugar. Mix well.

Add espresso powder (to taste) to the milk and vanilla, stirring to dissolve.

Gradually add the milk mixture to the icing, mixing between additions.

Add remaining sugar until the frosting is of a spreadable consistency.

ADDITIONAL TIPS & TRICKS

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