



# Goosey Buttery Cake

## INGREDIENTS

### CAKE

¼ cup warm Hy-Vee whole milk (100 to 115°)

1 (¼-oz.) pkg. active dry yeast

½ cup Hy-Vee unsalted butter, softened

¼ cup Hy-Vee granulated sugar

1 tsp kosher salt

2 Hy-Vee large eggs

2 cups Hy-Vee all-purpose flour

### TOPPING

1 ⅓ cups Hy-Vee granulated sugar

2 cups Hy-Vee unsalted butter, softened

¾ tsp kosher salt

1 Hy-Vee large egg, plus 1 large egg yolk

1 tbsp Hy-Vee vanilla extract

1 ⅓ cups Hy-Vee all-purpose flour

¼ cup That's Smart! light corn syrup

Hy-Vee powdered sugar, for garnish

Fresh raspberries, for garnish

Fresh mint, for garnish

## PREPARATION

- 1 Lightly spray a 13x9-in. baking dish with nonstick spray. Line the baking dish with parchment paper, extending paper over edges. Spray parchment with nonstick spray; set aside.
- 2 For cake, stir together warm milk and yeast in a small bowl. Let stand for 3 to 5 minutes or until slightly foamy.
- 3 Beat butter, sugar and salt in a large mixing bowl with an electric mixer on high for 2 minutes or until light and fluffy. Add eggs, one at a time, beating well after each addition. Alternately add flour and milk mixture, beating on low after each addition until combined. Beat on medium for 3 to 5 minutes or until a soft dough forms.
- 4 Press dough into an even layer in prepared baking dish. Loosely cover with plastic wrap; let rise in a warm place for 1 to 1½ hours or until doubled in size.
- 5 Preheat oven to 350°. For topping, beat sugar, butter and salt in a large mixing bowl with an electric mixer on medium-high for 2 minutes or until light and fluffy. Add egg, egg yolk and vanilla. Beat for 1 to 2 minutes or until combined, scraping side of bowl occasionally. Alternately add flour and corn syrup, beating on medium speed after each addition until thoroughly combined.
- 6 Spoon small spoonfuls of topping on top of dough; spread evenly to cover dough. Bake for 20 to 25 minutes or until edges are lightly browned. Cool completely in baking dish on a wire rack.
- 7 To serve, use paper to lift cake out of the baking dish; cut into pieces. Sprinkle with powdered sugar, if desired. Garnish with raspberries and mint, if desired.

## NUTRITION FACTS

Calories: 480  
Total Fat: 25g  
Saturated Fat: 15g  
Trans Fat: 1g  
Cholesterol: 125mg

Sodium: 310mg  
Carbohydrates: 59g  
Fiber: 1g  
Sugar: 29g  
Protein: 6g