

St. Louis Gooney Butter Cake

Yield: 18 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-italian-gooney-butter-cake-recipe>

Ingredients:

- 3 tablespoons milk at room temperature
- 1 3/4 teaspoons active dry yeast
- 6 tablespoons unsalted butter at room temperature
- 3 tablespoons sugar
- 1 teaspoon kosher salt
- 1 large egg
- 1 3/4 cups all purpose flour
- 3 tablespoons light corn syrup
- 2 1/2 teaspoons vanilla extract
- 12 tablespoons unsalted butter at room temperature
- 1 1/2 cups sugar
- 1/2 teaspoon kosher salt
- 1 large egg
- 1 cup all purpose flour
- confectioners' sugar for sprinkling.

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 55 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 7 grams
8. Sodium: 210 milligrams
9. Sugar: 21 grams

Thank you for visiting our website. Hope you enjoy St. Louis Gooney Butter Cake above. You can see more 18 authentic italian gooney butter cake recipe Discover culinary perfection! to get more great

cooking ideas.