

Mini Champagne Poundcakes

Ingredients

1 ¼ cups unsalted butter, softened
2 ½ cups granulated sugar
5 eggs, at room temperature
¼ teaspoon salt
3¼ cups all-purpose flour
1 cup Le Grand Courtage Blanc de Blancs Brut
Confectioner's sugar for garnish

Instructions

Heat oven to 325 degrees F. Grease a mini bundt pan (12 cavity fluted pan that produces mini cakes that are 2 1/2 inches wide—can be found on Amazon) with baking spray. In the bowl of a stand mixer, beat the butter until light and creamy about 2 minutes on medium speed. With the mixer running, slowly add in the granulated sugar. Cream butter and sugar until light and fluffy, about 8 minutes on medium speed. Add eggs, one at time and mixing in between until combined, scraping down bowl as needed. Reduce mixer speed to low and add in the salt and the flour, one cup at a time, mixing until just combined. Using a rubber spatula, fold in the Blanc de Blancs Brut into the mixture. Pour the batter into the prepared pan and bake until a cake tester inserted into the center comes out clean, about 25 minutes. (Be sure to keep an eye on it as it could bake faster depending on the size of your bundt pan). Let cake cool in pan for at least 10 minutes before transferring to a cooling rack. Let cool completely. Sprinkle each with confectioner's sugar. Makes 36. *Recipe by Katie Jacobs of Styling My Everyday*

