



# MAN ABOUT BAKE



**Joshua John Russell's Most Popular Recipes**

**Craftsy**

# About Joshua John Russell



Joshua John Russell is an Atlanta cake artist, popular instructor and host of the Craftsby series Man About Cake. He learned baking and pastry arts at Johnson & Wales University, but his elegant and detailed cake designs are all his own. A finalist in Last Cake Standing, he has appeared on the Food Network Challenge 15 times, showing the world cake artistry that is by turns ornate, over-the-top and seriously cool.

# Vanilla Cake

YIELD: TWO 10-INCH (25-CM) ROUND CAKES

## Ingredients

- Pan spray
- 4 cups (792 g) granulated sugar
- 6 cups (720 g) all-purpose flour
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 2 tablespoons white vinegar
- 2 cups (480 ml) unsweetened soy or almond milk
- 1 tablespoon Madagascar bourbon vanilla extract
- 1½ cups (320 ml) vegetable oil
- 1 cup (240 ml) water



## Method

1. Preheat the oven to 350 F (175 C/gas 4). Using pan spray, grease two 10-inch (25-cm) cake pans and set aside.
2. In a stand mixer fitted with the whip attachment, combine the sugar, flour, baking soda, and salt on low speed to sift the ingredients.
3. Add the vinegar to the soy milk and set aside.
4. Add the vanilla to the oil.
5. With the mixer is running on low, add the oil mixture, milk mixture, and 1 cup (240 ml) water. Mix approximately 3 minutes until the ingredients are incorporated and the batter is smooth.
6. Add another 1 cup (240 ml) water and blend until fully incorporated.
7. Fill the pans and bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



# Swiss Meringue Buttercream



YIELD: ENOUGH TO FILL AND ICE ONE 10-INCH (25-CM) TWO-LAYER CAKE

## Ingredients

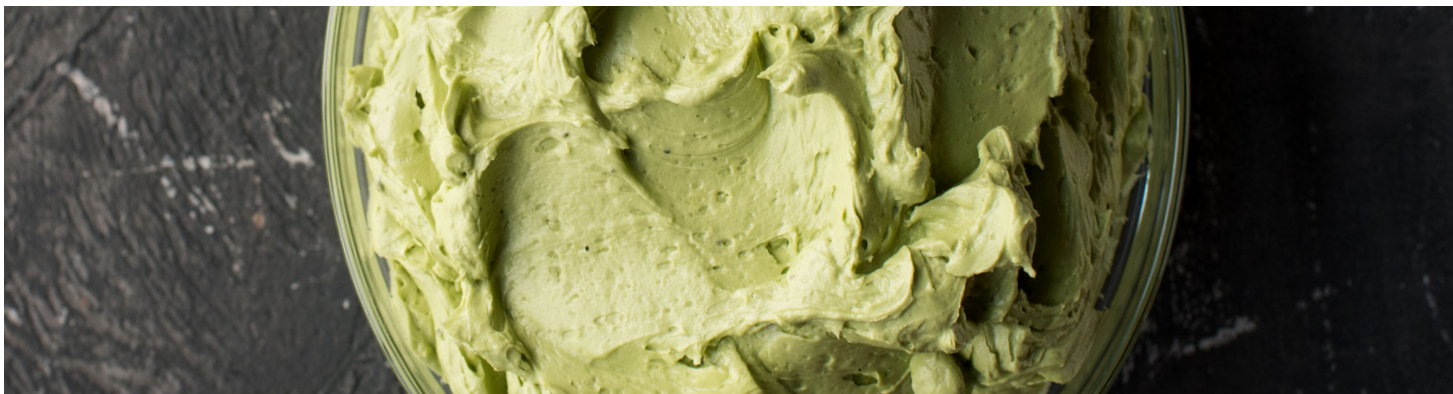
- 8 egg whites (about 1 cup/240 ml)
- 1 cup (198 g) granulated sugar
- Pinch of salt
- \*3 cups (6 sticks/675 g) unsalted butter, at room temperature
- 1 cup (120 g) confectioners' sugar, sifted
- 2 tablespoons Madagascar bourbon vanilla extract

## NOTE

*In warmer climates/seasons you will want to change the amount of butter to 2 cups (4 sticks/455 g) and add 1½ cups (276 g) vegetable shortening to the buttercream. This will give more stability when the weather is hot.*

## Method

1. Over a double boiler, positioned so the top bowl is not touching the water below, heat the whites, granulated sugar, and salt, whisking constantly, until all the sugar is dissolved. Heat this slowly; you don't want scrambled eggs!
2. Transfer the mixture to a stand mixer fitted with the whip attachment and whip on high until a peak forms and the mixture is cool, about 5 minutes.
3. Turn the mixer to medium speed and add the softened butter a little at a time. Remember: depending on the temperature, you may need more or less butter (see note above). Add the confectioners' sugar and vanilla and mix until incorporated.



## MATCHA BUTTERCREAM

**YIELD:** Makes enough to fill and ice a 10-inch (25-cm) cake

### Ingredients

- 8 egg whites (about 1 cup/240 g)
- 1 cup (200 g) granulated sugar
- Pinch of salt
- 3 cups (675 g) unsalted butter\*\*, at room temperature
- 1 cup (120 g) confectioners' sugar, sifted
- 1 tablespoon pure vanilla extract
- 4 tablespoons matcha green tea powder

*\*\*Tip: In warmer climates/seasons you will want to change the amount of butter to 2 cups (225 g) and add 1½ cups (276 g) of vegetable shortening to the buttercream. This will give more stability when the weather is hot.*

### Preparation

1. Over a double boiler with the bottom of the pan not touching the water, heat the egg whites, granulated sugar, and salt, whisking constantly, until all the sugar is dissolved. Heat this slowly so you don't cook the eggs.
2. In a stand mixer fitted with the whip attachment, whip the mixture on high speed until firm peaks form and the mixture is completely cool, about 5 minutes.
3. Turn the mixer to medium speed and add the room-temperature butter—a little bit at a time—until the mixture comes together. Note: You may not need all of the butter.
4. Add the confectioners' sugar and vanilla and mix on low speed until incorporated.
5. Melt a small amount (about ½ cup/120 ml) of the finished buttercream in the microwave for 10 seconds.
6. Add the matcha green tea powder to the melted buttercream and whisk to incorporate. This should form a smooth paste.
7. Add the paste to the rest of the buttercream and mix on low until fully incorporated.

# Red Velvet Cake

YIELD: TWO 10-INCH (25-CM) ROUND CAKES

## Ingredients

- Pan spray
- 4 cups (792 g) granulated sugar
- 6 cups (720 g) all-purpose flour
- ½ cup (42 g) unsweetened cocoa
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 3 tablespoons red food coloring
- 2 cups (480 ml) water
- 2 tablespoons white vinegar
- 2 cups (480 ml) unsweetened soy or almond milk
- 1 tablespoon Madagascar bourbon vanilla extract
- 1⅓ cups (320 ml) vegetable oil



## Method

1. Preheat the oven to 350 F (175 C/gas 4). Using pan spray, grease two 10-inch (25-cm) cake pans and set aside.
2. In a stand mixer fitted with the whip attachment, combine the sugar, flour, cocoa, baking soda, and salt on low speed to sift the ingredients.
3. Add the red food coloring to 2 cups (480 ml) water and set aside.
4. Add the vinegar to the soy milk and set aside.
5. Add the vanilla to the oil.
6. With the mixer running on low, add the oil mixture, soy milk mixture, and half of the water mixture. Mix approximately 3 minutes until the ingredients are incorporated and the batter is smooth.
7. Add the last bit of water and blend until fully incorporated.
8. Fill the pans and bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.



# Chocolate Cake

YIELD: TWO 10-INCH (25-CM) ROUND CAKES

## Ingredients

- Pan spray
- 4 cups (792 g) granulated sugar
- 5 cups (600 g) all-purpose flour
- 1½ cups (113 g) unsweetened cocoa
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 2 tablespoons instant espresso powder
- 2 cups (480 ml) water
- 2 tablespoons white vinegar
- 2 cups (480 ml) unsweetened soy or almond milk
- 1 tablespoon Madagascar bourbon vanilla extract
- 1½ cups (320 ml) vegetable oil



## Method

1. Preheat the oven to 350 F (175 C/gas 4). Using pan spray, grease two 10-inch (25-cm) cake pans and set aside.
2. In a stand mixer fitted with the whip attachment, combine the sugar, flour, cocoa, baking soda, and salt on low speed to sift the ingredients.
3. Add the espresso powder to 2 cups (480 ml) water and set aside.
4. Add the vinegar to the soy milk and set aside.
5. Add the vanilla to the oil.
6. With the mixer running on low, add the oil mixture, soy milk mixture, and half of the water mixture. Mix approximately 3 minutes until the ingredients are incorporated and the batter is smooth.
7. Add the last bit of water and blend until fully incorporated.
8. Fill pans and bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.

# Salted Caramel



YIELD: ABOUT 4 CUPS (900 GRAMS)

## Ingredients

- 3 cups (594 g) granulated sugar
- 1 teaspoon cream of tartar
- 1 cup (300 g) agave syrup
- 1 cup (240 ml) heavy cream
- ½ cup (120 ml) evaporated milk
- ½ cup (1 stick/115 g) unsalted butter
- 1 tablespoon Madagascar bourbon vanilla extract
- 2 teaspoons salt

## Method

1. Combine the sugar, cream of tartar, and agave in a large saucepan and place on high heat. You can stir the mixture to incorporate, but once bubble begin to appear around the edge of the pan, do not stir anymore.
2. As the mixture boils, use a damp pastry brush to remove any sugar crystals from the sides of the pot.
3. While the mixture is boiling, combine the cream, milk, butter, vanilla, and salt in a small saucepan and heat until it just starts to boil; remove from the heat.
4. Once the sugar and agave mixture has reached the desired color (it should be a nice deep golden brown), remove from heat and add small amounts of the milk mixture while whisking. Adding the milk will cause the mixture to boil up high because of the temperature change, so go very slowly, adding very small amounts.
5. When the milk mixture is all incorporated, let the caramel cool in the pot for 30 minutes and then transfer it to a storage container.
6. Store covered in the refrigerator and bring back to room temperature before using.



# Edible Cookie Dough

YIELD: APPROXIMATELY 3 POUNDS

## Ingredients

- 3½ cups (400 g) heat-treated all-purpose flour (see instructions below for treating your own flour)
- 1½ teaspoons salt
- 2½ sticks (1¼ cups/290 g) unsalted butter, at room temperature
- 1¼ cups (266 g) light brown sugar, packed
- 1 cup (198 g) white granulated sugar
- 2 teaspoons pure vanilla extract
- 2 teaspoons maple extract
- 1¼ pounds (570 g) chopped chocolate or chips (this is where you can add in your favorite candy!)



## Method

1. Sift the flour and salt together in a medium bowl and set aside.
2. In a stand mixer fitted with the paddle attachment, cream the butter and sugars on high until smooth, about 1 minute. Add extracts.
3. With the mixer on low, add the flour and salt mixture and mix until fully incorporated.
4. Add the chocolate (or candy of your choice) and mix on low for 30 seconds to incorporate.

## NOTES

*If you cannot find heat-treated flour, you can make your own by spreading all-purpose flour on a baking sheet and baking for 5 to 6 minutes at 350°F (175°C). Let the flour cool completely before beginning the recipe.*

*Refrigerate any "dough" you don't eat right away. Don't try to bake it!*

# JJR's Toasted-Marshmallow Browned-Butter Cereal Treats

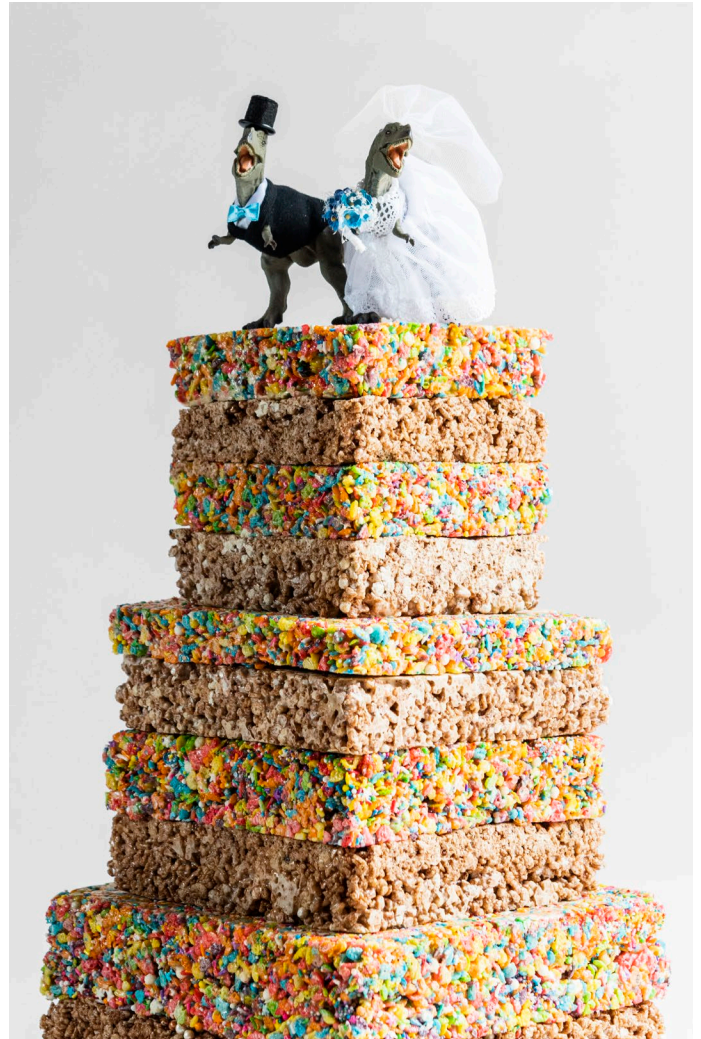
YIELD: ONE 8-INCH SQUARE PAN

## Ingredients

- Pan spray
- ½ stick (2 ounces/60 g) unsalted butter
- 1 pound (455 g) marshmallows
- 2 cups cereal of your choice
- 1 cup sprinkles of your choice

## Method

1. In a large nonstick pot, melt the butter on medium-high heat and let it cook until you start to see brown flecks, about 4 minutes.
2. Add the marshmallows and stir until coated with butter.
3. Using a brulée torch, toast the marshmallows, stirring in between torchings.
4. Once all the marshmallows are melted, turn off the heat and add the cereal and sprinkles.
5. Press the mixture into a pan greased with pan spray (pan size depends on how thick you want your treats) and let cool completely.



## BONUS: JJR's Box Cake Mix Hack



YIELD: WILL DEPEND ON CHOSEN MIX

### Ingredients

- Pan spray
- 8 ounces (225 g) cream cheese, at room temperature
- 1 box cake mix plus ingredients called for on the back of the box
- 1 tablespoon pure vanilla extract

### Method

1. Preheat oven per directions on the box, and grease pans (as specified by the cake mix) with pan spray.
2. In a stand mixer fitted with the paddle attachment, beat the cream cheese until smooth, scraping the bowl a couple of times. Add vanilla extract.
3. Switch to the whip attachment and mix in the ingredients listed on the back of the cake mix.
4. With the mixer on low, add the cake mix and complete the mixing instructions found on the back of the box.
5. Pour the batter into greased pans, and follow the baking instructions on the box.