

# EMERITUS VINEYARDS

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*Estate Grown Pinot Noir*

## Beloved Brown Butter Cake

### Cake Ingredients:

- 2 1/3 cups of unsalted butter browned
- 1 cup tightly packed brown sugar
- 1 tbs. pure vanilla extract
- 3/4 tsp. fine sea salt
- 3 large eggs (room temperature)
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 2 cups cake flour
- 1 cup sour cream (room temp)
- 3 tbs. sugar
- Cream (for topping), shaved chocolate, graham cracker crumbles

### Directions:

Place butter in a non-stick frying pan. Cook on med-low, as butter melts, it will then sputter and foam as it browns on the bottom (around seven min.). Once butter goes quiet/stops foaming, transfer to a large bowl. Preheat oven to 350 degrees. Line 8" or 9" pan with parchment paper or grease/flour. Add salt and vanilla to the butter and whisk. Add brown sugar and whisk (around 1 minute until the sugar somewhat melts. Add eggs, one by one, and whisk for a full minute after adding each egg. Sift in flour, baking powder, and baking soda. Whisk until half mixed, then add sour cream and whisk fully. Stop when no flour bits are visible. Pour into the pan and sprinkle with sugar. Bake until the test comes clean (35-45 minutes).

Top with fresh whipped cream, shaved chocolate, and graham cracker crumbles!