

Blue Suede Shoes

This **Blue Suede Shoes** layered cake is sure to be the life of any party! Not only does this amazing blue cake taste terrific, but it's also truly stunning to look at. Take it to baby showers, anniversaries, birthday parties or other events, and people will rave about it.

Blue Suede Layer Cake Recipe

Every piece of this blue suede layer cake has 3 layers and is topped with a vanilla frosting with chocolate ganache drizzled all over it. I can't even tell you how popular this blue cake is! I have never seen this cake set around the dessert table for more than a few minutes because everyone ravishes it in no time. If you are wanting to impress some people, this would be the cake to make.



What Makes This Blue Suede?

Blue suede cake and blue velvet cake are essentially the same things. They are similar to the traditional red velvet cake you probably eat and drool over. The reason this is considered a blue suede cake is that the fluffy cake is colored a gorgeous blue. Anyone who is a fan of Elvis will love eating Blue Suede Shoes cake!

What Does Blue Suede Taste Like?

Blue suede tastes like a lot like red velvet or vanilla cake. The main difference is going to be coloring. The ingredients are very similar to red velvet. So if you love red velvet or vanilla cakes, you will easily be head over heels for these blue suede shoes!



Can I Make This into Cupcakes?

Yes, you can easily make these blue suede shoes into cupcakes

if you want. Just divide them into cupcake pans and bake for 15-20 minutes then check them. They tend to bake a lot faster as cupcakes than they do as regular cakes, so keep a close watch on them, and you should be good to go.



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Ingredients

You will see that there are three sets of ingredients on this list. One for the cake itself, one for the vanilla frosting, and lastly, the chocolate ganache for the top. Don't worry, even though it looks like a lot; it's really not.

White Cake Ingredients & Supplies Needed:

- (3) 9-inch round cake pans
- (3) sheets of parchment paper
- 10-inch round cake board
- Whole milk
- Pure vanilla extract
- Unsalted sweet cream butter
- Sugar
- Flour
- Baking powder
- Egg whites
- Sky Blue gel food coloring

Vanilla frosting ingredients

- Unsalted sweet cream butter
- Powdered sugar
- Pure vanilla extract
- Heavy whipping cream
- Sky blue gel food coloring
- Large piping bag with a star tip
- Disposable piping bag

Chocolate Ganache Ingredients

- Semi-sweet chocolate chips
- Heavy whipping cream
- Disposable piping bag



How to Make a Blue Sued Layer Cake

Don't worry, it looks like a lot of steps, but they go really quickly! Here are the easy steps for you to follow:

Cake Directions:

First Step: Preheat the oven and prepare the cake pans by spraying with non-stick baking spray and set aside.

Second Step: Whisk together the vanilla and milk in a medium mixing bowl then set aside.

Third Step: Using a stand mixer, blend the butter and sugar so that they are light and fluffy.

Fourth Step: Whisk together the flour and baking powder in a large mixing bowl.

Fifth Step: Alternate the milk and dry ingredients then gradually pour into the butter mixture. Mix on low speed until combined.

Sixth Step: Mix together the eggs using a hand mixer until stiff peaks begin forming then fold into cake batter.

Seventh Step: Drop in the food coloring and stir until combined.

Eighth Step: Bake the cakes in the oven for 23-26 minutes or until you can remove a toothpick and it comes out clean.

Ninth Step: Allow the cakes time to cool off before removing from the baking pans.

Tenth Step: Put the cakes onto a cutting board and using a cake slicer to remove the dome shapes from the top of the cakes.

Eleventh Step: Put the first layer of cake onto the cake board.



Frosting directions:

First Step: Beat together the frosting ingredients in a bowl with your stand mixer. Mix together for 5-7 minutes or until stiff peaks form.

Second Step: Take one cup of the frosting and put it on the first layer of the cake. Spread it out evenly with an angled spatula.



Third Step: Set the second layer of cake on top of the first layer and add another cup of frosting. Smooth it out, so it's even.

Fourth Step: Add the third layer and cover the entire cake with 2 cups of frosting.



Fifth Step: Add the food coloring to the leftover frosting. Add 1/2 cup of the sky blue frosting into the piping bag.

Sixth Step: Add the remaining frosting to a large piping bag and add the star tip.

Seventh Step: Pipe some lines of blue along the entire cake using the piping bag and smooth it out evenly, so the colors are blended.



Chocolate Ganache Directions

First Step: Heat up the heavy whipping cream in a small pot using medium-high heat until simmering slightly.

Second Step: Add the hot cream over a bowl of chocolate chips and let sit for 1 minute then use a whisk to stir it smooth.



Third Step: Add the ganache to a squeeze bottle and drizzle all over the edge of the cake.

Fourth Step: Using the piping bag with blue frosting and the star tip, add dollops of frosting all around the outside of the cake.

Fifth Step: Put the cake in the fridge overnight and cut it into slices. Enjoy!

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INGREDIENTS

White Cake Ingredients

- 3 9 inch round cake pans
- 3 sheets of parchment paper
- 1 10 inch round cake board
- 1 C whole milk
- 2 tsp pure vanilla extract
- 1 C unsalted sweet cream butter, softened
- 2 C sugar
- 3 C flour
- 1 tbsp baking powder
- 5 large egg whites
- 3–5 drops of Sky Blue gel food coloring

Vanilla frosting ingredients

- 3 C unsalted sweet cream butter, softened
- 6 C powdered sugar
- 2 tbsp pure vanilla extract
- 5–6 tbsp heavy whipping cream
- Sky blue gel food coloring
- 1 large piping bag with star tip
- 1 disposable piping bag

Chocolate Ganache Ingredients

- 1 C semi sweet chocolate chips
- $\frac{1}{2}$ C heavy whipping cream
- 1 Disposable piping bag

INSTRUCTIONS

Cake Directions:

1. Preheat oven to 350 degrees and spray all 3 cake pan with pam baking spray and set aside
2. In a medium mixing bowl, whisk together the milk and vanilla and set aside
3. Using a standing mixer, beat together the butter and

sugar until light and fluffy

4. In a large mixing bowl, whisk together the flour and baking powder
5. Alternating between the milk and dry ingredients, gradually pour into the butter mixture. Mixing on low to medium speed until combined
6. Using another large mixing bowl and a hand mixer, beat the eggs until stiff peaks form
7. Fold into the cake batter
8. Mix in the sky blue gel food coloring until combined
9. Divide the batter evenly between the three cake pans
10. Bake in the oven for 23-26 minutes or until a toothpick comes out clean in the center
11. Allow the cakes to cool completely before removing from cake pans
12. Place the cakes onto a cutting board
13. Using a cake slicer, remove the domes from the cakes
14. Place one layer of cake onto the cake board

Frosting directions:

1. Using a standing mixer, beat all ingredients together until stiff peaks form. About 5-7 minutes
2. Scoop about 1 C of frosting onto the first layer and smooth out with a angled spatula
3. Place the second layer of cake onto the first layer of frosting
4. Scoop another cup of frosting onto the second layer of cake and smooth with evenly
5. Place the remaining layer on top of the cake
6. Scoop about 2 C of frosting onto the cake and frost the entire cake
7. Mix in the sky blue gel food coloring into the remaining frosting
8. Scoop about $\frac{1}{2}$ C of the sky blue frosting into the piping bag
9. Scoop remaining frosting into the large piping bag with

star tip

10. Pipe lines of the blue color onto the entire cake using the disposable piping bag
11. smooth evenly so that the colors blend

Chocolate Ganache Directions

1. Using a small pot, heat up the heavy whipping cream over medium to high heat until slightly simmering
2. Pour the hot cream over the chocolate chips in a heatproof bowl
3. Allow to sit for 1 minute before whisking until smooth
4. Pour into a squeeze bottle
5. Drizzle the chocolate ganache around the edge of the cake
6. Using the large piping bag with a star tip, pipe dollops of frosting around the top of the cake
7. Place into the fridge over night before cutting into slices and enjoying with a large glass of coffee or milk.

NOTES

Makes 1 large 9inch 3 layered cake