



Ooey Gooey Lychee Butter Cake

28-June-2022

Level: Easy

Serves: 24

Prep Time: 40 minutes

Cooking Time: 50 minutes



Lychee Butter Cake ingredients:

1½ cups all-purpose flour

½ cup superfine blanched almond flour

1½ tsp. baking powder

¼ tsp. coarse kosher salt

1 (1.25 lb.) can whole seedless lychee + 6 Tbsp. of reserved liquid

About 8 to 10 large fresh lychee (to make ½ cup sliced lychee)

¾ cup (or 1½ sticks) unsalted butter, at room temperature

¾ cup white granulated sugar

2 large eggs, at room temperature

1 tsp. pure vanilla extract

½ tsp. pure almond extract



Ooey Gooey top layer:

1 (8 oz.) brick cream cheese, at room temperature

3 large eggs, at room temperature

½ tsp. pure vanilla extract

½ tsp. reserved lychee liquid

¼ tsp. pure almond extract

4 cups confectioners powdered sugar

Preheat oven to 350°F. Line a 9x13-inch baking pan with parchment paper; set aside.

To prepare Lychee Butter Cake: In a large bowl, sift all-purpose flour, almond flour, baking powder, and salt; set aside. Drain canned lychee, reserving the liquid (do not squeeze or press down on the lychee - you don't need to remove all of the liquid completely). Cut drained lychee into pieces (not too small - I cut one lychee into 6 pieces). Peel fresh lychee and remove flesh from the seed. Cut flesh into pieces, enough to make ½ cup; set aside.

In a stand mixer with a whisk attachment, cream butter and sugar on high for several minutes until light and fluffy. Scrape down sides of bowl. Add eggs, vanilla, and almond extract. Mix to combine. Add 6 tablespoons of reserved lychee liquid and mix to combine.

Ooey Goopy Lychee Butter Cake - continued

Toss drained canned and fresh lychee pieces in the flour mixture to coat (this helps keep the lychee from sinking to the bottom of the batter). Add flour and lychee mixture to the batter and mix to combine. Pour into prepared pan and smooth top evenly with an angled icing spatula (see Pic #1). Set aside.

To prepare Ooey Goopy top layer: Wipe stand mixer bowl clean and change attachment to a flat beater. Add cream cheese and mix on high until cream cheese is whipped smooth. Scrape down sides of bowl. Add eggs, vanilla, lychee liquid, and almond extract. Beat until smooth. Add powdered sugar and beat until no clumps are visible, scraping down the sides of the bowl periodically. Evenly pour cream cheese mixture over cake batter (see Pic #2). Lightly drop pan 1 inch from countertop to remove air bubbles. Bake for 50 minutes. The top should be golden and puffed up when it's done (see Pic #3). Cool completely on a wire rack. Serve at room temperature or refrigerate (see Notes). Cut squares with a plastic knife.



Pic #1



Pic #2



Pic #3

Notes:

- On the day this cake is baked, the cake is light and fluffy after cooling and the top layer has a thin crisp crust. However, once you refrigerate this cake, the top crust loses its crunch and the cake becomes heavier and denser.