

MICHAEL STRAHAN'S MOM'S BUTTER CAKE

SERVES 12

My friend Sam Phipps first introduced me to Michael Strahan, and it was love at first meeting. Michael is everything he appears to be: down-to-earth, huge-hearted, and a lot of fun. When Sprinkles opened its ice cream store in Manhattan, I asked him if he might want to develop a special flavor, with the proceeds going to benefit St. Jude Children's Research Hospital, a charity near and dear to his heart. Of course he said yes, and—it gets better—he chose to honor his mother and the butter cake she made for him growing up!

The resulting flavor, Mom & Michael's Masterpiece Mix, consisted of vanilla ice cream laced with chocolate-covered peanuts, chocolate chips, and ribbons of caramel. Each scoop was topped with freshly baked cake crumbs inspired by Michael's mother's famous recipe. Super yummy, and it raised lots of money for St. Jude. Win-win!

Another victory here: Michael is sharing his mom's amazing butter cake and chocolate frosting recipe. I took all the great things about boxed vanilla cake mix—a moist crumb and rich flavor—and converted it into an easy, sour cream-enriched, from-scratch recipe. The result is a cake that allows us all to feel like kids again.

½ cup (1 stick) unsalted butter, melted, plus more for greasing	1 cup full-fat sour cream
1½ cups all-purpose flour	2 teaspoons pure vanilla extract
1½ cups cake flour	1½ cups sugar
4 teaspoons baking powder	½ cup vegetable oil
½ teaspoon fine sea salt	5 large eggs
	Creamy Chocolate Frosting

Preheat the oven to 350°F. Generously butter a 9 x 13-inch baking pan.

In a medium bowl, whisk together the flours, baking powder, and salt. In a small bowl, stir together the sour cream and vanilla.

In the bowl of a stand mixer fitted with the paddle attachment, beat the sugar, butter, and oil on medium speed until fluffy, 2 minutes. Reduce the speed to low and add the eggs one at a time, beating until smooth after each addition, 1 minute. Slowly add one-third of the flour mixture, then half the sour cream mixture, then

CREAMY CHOCOLATE FROSTING

MAKES 3 CUPS

½ cup (1 stick) unsalted butter, slightly softened

3¾ cups confectioners' sugar, sifted

½ cup unsweetened cocoa powder, sifted

1 (5-ounce) can evaporated milk

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for 1 minute and then slowly add the confectioners' sugar and cocoa. Gradually add the evaporated milk and beat until the frosting is smooth and creamy, 3 minutes.