



Caramel-Glazed Spice Cake

READY IN



95 min.

SERVINGS



12

CALORIES



261 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 0.5 cup granulated sugar
- ☐ 2 eggs
- ☐ 1 cup flour all-purpose
- ☐ 2 teaspoons ground ginger
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon salt

- ☐ 0.3 teaspoon ground cloves
- ☐ 0.3 cup cream sour
- ☐ 0.3 cup walnut pieces finely chopped
- ☐ 0.3 cup butter (do not use margarine)
- ☐ 0.8 cup brown sugar packed
- ☐ 1 tablespoon plus light
- ☐ 3 tablespoons whipping cream
- ☐ 0.5 teaspoon vanilla

Equipment

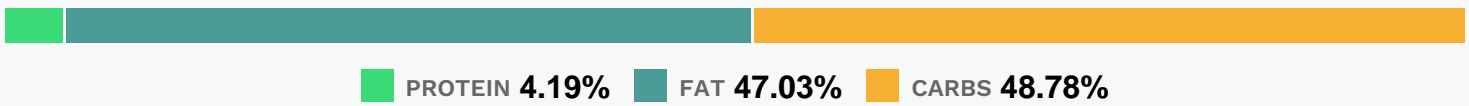
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 350°F. Spray bottom only of 9-inch round cake pan with baking spray with flour.
- ☐ In large bowl, beat 1/3 cup butter, the granulated sugar and eggs with electric mixer on low speed until blended; beat on medium speed until creamy. On low speed, beat in flour, ginger, cinnamon, baking soda, baking powder, salt and cloves until mixed; beat on medium speed 1 minute. Stir in sour cream and walnuts just until blended.
- ☐ Pour into pan.
- ☐ Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run table knife around edge of pan to loosen cake.
- ☐ Place heatproof serving plate upside down over pan; carefully turn plate and pan over and remove pan. Cool at room temperature 30 minutes.

- ☐ In 2-quart saucepan, melt 1/4 cup butter over medium heat. Stir in brown sugar and corn syrup.
- ☐ Heat to boiling over medium-high heat, stirring constantly. Stir in whipping cream; boil and stir 3 minutes.
- ☐ Remove from heat; stir in vanilla. Cool about 25 minutes at room temperature, stirring occasionally.
- ☐ Spread caramel topping over top of cake, allowing some to run down side of cake.

Nutrition Facts



Properties

Glycemic Index:23.42, Glycemic Load:11.89, Inflammation Score:-4, Nutrition Score:4.2378260616375%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 260.77kcal (13.04%), Fat: 13.92g (21.41%), Saturated Fat: 3.76g (23.48%), Carbohydrates: 32.48g (10.83%), Net Carbohydrates: 31.88g (11.59%), Sugar: 23.55g (26.16%), Cholesterol: 35.29mg (11.76%), Sodium: 203.11mg (8.83%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 2.79g (5.58%), Manganese: 0.33mg (16.59%), Vitamin A: 530.39IU (10.61%), Selenium: 6.67µg (9.53%), Vitamin B2: 0.11mg (6.64%), Vitamin B1: 0.1mg (6.5%), Folate: 25.74µg (6.44%), Iron: 0.89mg (4.93%), Phosphorus: 46.87mg (4.69%), Calcium: 39.29mg (3.93%), Vitamin B3: 0.71mg (3.55%), Copper: 0.07mg (3.51%), Vitamin E: 0.51mg (3.39%), Magnesium: 10.48mg (2.62%), Fiber: 0.59g (2.38%), Vitamin B5: 0.23mg (2.33%), Vitamin B6: 0.04mg (2.16%), Potassium: 72.49mg (2.07%), Zinc: 0.3mg (2.02%), Vitamin B12: 0.1µg (1.6%), Vitamin D: 0.21µg (1.38%)