



Cider Spice Cake



Vegetarian



Gluten Free

READY IN



240 min.

SERVINGS



10

CALORIES



385 kcal

DESSERT

Ingredients

- ☐ 0.8 cup apple cider filtered (not)
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.8 teaspoon cinnamon
- ☐ 3 tablespoons cornstarch
- ☐ 3 large eggs for 30 minutes at room temperature
- ☐ 0.3 teaspoon ground allspice
- ☐ 0.3 teaspoon ground cloves
- ☐ 2 teaspoons juice of lemon fresh

- ☐ 1 cup brown sugar light packed
- ☐ 0.3 teaspoon nutmeg freshly grated
- ☐ 0.1 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 1.3 cups butter unsalted softened

Equipment

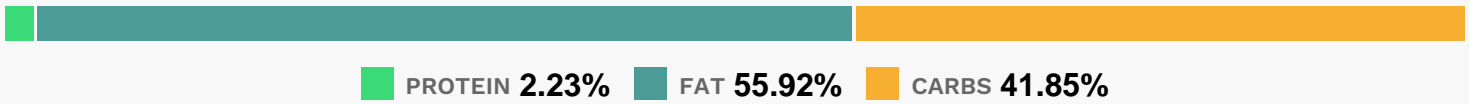
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ skewers
- ☐ measuring cup

Directions

- ☐ Put oven rack in middle position and preheat oven to 350°F. Butter 2 (8- by 2-inch) round cake pans and dust with flour, knocking out excess.
- ☐ Whisk together flour (1 1/2 cups), baking powder, cinnamon, salt, nutmeg, cloves, and allspice in a medium bowl.
- ☐ Combine apple cider and lemon juice in a small measuring cup.
- ☐ Beat butter in a large bowl with an electric mixer at medium-high speed until light and fluffy, then add brown sugar and beat until combined.
- ☐ Add eggs 1 at a time, beating well after each addition (mixture will look curdled).
- ☐ Reduce speed to low and add flour mixture and cider mixture alternately in 3 batches, beginning and ending with flour mixture and mixing until just combined.
- ☐ Divide batter between cake pans (batter will form a thin layer) and rap pans on work surface once to release any large air bubbles.

- ☐ Bake cake layers until they begin to pull away from sides of pans and a wooden pick or skewer inserted in center of each cake layer comes out clean, 25 to 30 minutes.
- ☐ Cool cake layers in pans on racks 5 minutes, then run a thin knife around edge of each layer and invert layers onto racks. Cool completely, at least 1 hour.
- ☐ Whisk together sugar, cornstarch, and salt in a 2-quart heavy saucepan.
- ☐ Whisk in cider, then bring to a boil over moderate heat, whisking constantly, and boil, whisking constantly, 1 minute (mixture will be very thick).
- ☐ Transfer to a metal bowl and set in a larger bowl of ice and cold water, then stir occasionally until cool, about 30 minutes.
- ☐ Beat butter in a large bowl with cleaned beaters at medium-high speed until light and fluffy, then add one third of cider mixture and beat until incorporated.
- ☐ Add remaining cider mixture and continue beating until smooth.
- ☐ When cakes are cool, arrange 1 layer flat side up on a flat serving plate or cake stand and spread top with 3/4 cup buttercream. Top with remaining cake layer flat side up. Frost top and side of cake with remaining buttercream. Chill 2 hours before serving (to firm up buttercream).
- ☐ ·Cake layers can be made 1 day ahead and kept, wrapped well in plastic wrap, at room temperature.·Frosted cake can be chilled, loosely covered with plastic wrap after 2 hours, up to 1 day. Bring to room temperature before saving.

Nutrition Facts



Properties

Glycemic Index:29.28, Glycemic Load:11.49, Inflammation Score:-4, Nutrition Score:3.5821738981682%

Flavonoids

Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epicatechin: 0.83mg, Epicatechin: 0.83mg, Epicatechin: 0.83mg, Epicatechin: 0.83mg Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 0.14mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 385.08kcal (19.25%), Fat: 24.55g (37.76%), Saturated Fat: 15.07g (94.17%), Carbohydrates: 41.34g (13.78%), Net Carbohydrates: 41.16g (14.97%), Sugar: 38.13g (42.37%), Cholesterol: 116.81mg (38.94%), Sodium: 145.73mg (6.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.2g (4.4%), Vitamin A: 791.17IU (15.82%), Calcium: 84.41mg (8.44%), Selenium: 5.34µg (7.63%), Phosphorus: 56.86mg (5.69%), Vitamin E: 0.83mg (5.51%), Vitamin B2: 0.08mg (4.97%), Vitamin D: 0.73µg (4.84%), Manganese: 0.09mg (4.69%), Iron: 0.58mg (3.21%), Vitamin B12: 0.18µg (3.03%), Vitamin B5: 0.3mg (3.01%), Potassium: 78.07mg (2.23%), Folate: 8.4µg (2.1%), Vitamin K: 2.15µg (2.05%), Vitamin B6: 0.04mg (1.98%), Zinc: 0.24mg (1.59%), Copper: 0.03mg (1.59%), Magnesium: 5.96mg (1.49%)