



French Four-Spice Cake with Browned Butter Spice Frosting

 Vegetarian

READY IN



105 min.

SERVINGS



12

CALORIES



483 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 0.7 cup butter
- ☐ 0.5 cup buttermilk
- ☐ 2 large eggs

- ☐ 1.3 cups flour
- ☐ 2 tablespoons half-and-half
- ☐ 0.3 cup honey
- ☐ 1.5 tablespoons juice of lemon
- ☐ 1 of orange zest
- ☐ 3 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 2 tablespoons cocoa unsweetened
- ☐ 0.7 cup walnuts toasted chopped
- ☐ 1 teaspoon quatre épices
- ☐ 2 teaspoons quatre épices
- ☐ 1 teaspoon quatre épices
- ☐ 2 teaspoons quatre épices

Equipment

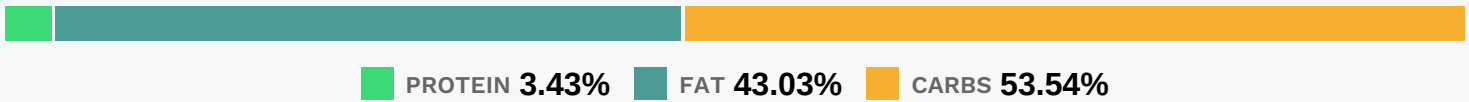
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ blender
- ☐ toothpicks
- ☐ spatula
- ☐ serrated knife

Directions

- ☐ Preheat oven to 35
- ☐ Butter and flour a 9-in. square pan.
- ☐ Make cake: Beat butter, brown sugar, and zest in a large bowl with a mixer until fluffy.

- ☐ Add eggs and beat until well blended. In another bowl, combine flour and other dry ingredients.
- ☐ Add flour mixture to butter mixture one-third at a time, alternating with buttermilk half at a time, and beating on low speed after each addition until blended.
- ☐ Spread batter in pan.
- ☐ Bake until a toothpick inserted in center comes out clean, 25 to 30 minutes.
- ☐ Let cool on a rack, 10 minutes. Loosen cake from pan with a slender spatula, then invert onto a rack. Re-invert onto another rack; cool completely.
- ☐ Make frosting: Cook butter in a medium saucepan over medium-low heat, swirling pan occasionally, until deep golden brown, 10 to 15 minutes.
- ☐ Pour into a mixer bowl, let cool, then chill until firm enough to beat, about 30 minutes.
- ☐ Add remaining ingredients except for nuts and beat until fluffy, 1 to 2 minutes, occasionally scraping inside of bowl.
- ☐ Split cake horizontally with a long serrated knife. Lift off top layer with 2 wide spatulas. Set bottom layer on a platter, then spread with half of frosting. Replace top layer.
- ☐ Spread top of cake with remaining frosting, then sprinkle with nuts.
- ☐ quatre pices

Nutrition Facts



Properties

Glycemic Index:30.86, Glycemic Load:11.04, Inflammation Score:-4, Nutrition Score:6.2865217250326%

Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg, Catechin: 0.54mg Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg, Epicatechin: 1.64mg Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 483.1kcal (24.16%), Fat: 23.8g (36.62%), Saturated Fat: 12.46g (77.86%), Carbohydrates: 66.63g (22.21%), Net Carbohydrates: 65.48g (23.81%), Sugar: 53.83g (59.81%), Cholesterol: 80.42mg (26.81%), Sodium: 350.21mg

(15.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.27g (8.55%), Manganese: 0.37mg (18.52%), Selenium: 8.84µg (12.62%), Vitamin A: 623.63IU (12.47%), Vitamin B1: 0.14mg (9.49%), Folate: 37.93µg (9.48%), Vitamin B2: 0.16mg (9.22%), Copper: 0.18mg (8.87%), Phosphorus: 84.76mg (8.48%), Iron: 1.32mg (7.34%), Calcium: 69.49mg (6.95%), Magnesium: 22.19mg (5.55%), Vitamin B3: 0.97mg (4.85%), Fiber: 1.15g (4.59%), Vitamin E: 0.67mg (4.47%), Zinc: 0.56mg (3.7%), Vitamin B6: 0.07mg (3.59%), Potassium: 120.64mg (3.45%), Vitamin B5: 0.33mg (3.29%), Vitamin B12: 0.16µg (2.71%), Vitamin D: 0.3µg (1.98%), Vitamin K: 1.87µg (1.78%), Vitamin C: 0.98mg (1.19%)