



Pecan Spice Layer Cake with Cream Cheese Frosting

READY IN



300 min.

SERVINGS



10

CALORIES



980 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2.8 cups cake flour (not self-rising)
- ☐ 3.8 cups confectioners sugar (from a 1-pound package)
- ☐ 24 ounce cream cheese softened
- ☐ 3 large eggs 30 minutes at room temperature
- ☐ 0.5 teaspoon ground allspice
- ☐ 1 tablespoon ground cinnamon

- ☐ 0.3 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger
- ☐ 1 tablespoon juice of lemon fresh
- ☐ 1 tablespoon lemon zest fresh finely grated
- ☐ 1.5 cups brown sugar light packed
- ☐ 1.3 teaspoons nutmeg freshly grated
- ☐ 5 ounces pecans cooled toasted finely chopped
- ☐ 0.8 teaspoon salt
- ☐ 1.5 cups cup heavy whipping cream sour
- ☐ 0.8 cup butter unsalted softened
- ☐ 1.5 teaspoons vanilla extract pure

Equipment

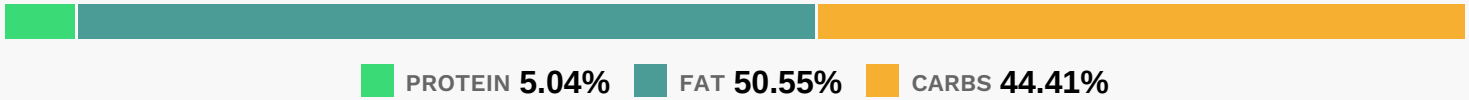
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ hand mixer
- ☐ wooden spoon
- ☐ stand mixer
- ☐ ziploc bags
- ☐ serrated knife

Directions

- ☐ Put oven rack in middle position and preheat oven to 350°F. Butter and flour cake pans, knocking out excess flour.
- ☐ Sift together cake flour, baking powder, baking soda, salt, and spices into a large bowl.
- ☐ Beat together butter (1 1/2 sticks) and brown sugar in another bowl with an electric mixer (fitted with paddle attachment if using a stand mixer) at medium-high speed until pale and

- fluffy, 3 to 5 minutes. Beat in eggs 1 at a time, beating well after each addition, then beat in vanilla. Reduce speed to low, then add flour mixture and sour cream alternately in batches, beginning and ending with flour mixture and mixing until batter is just smooth.
- ☐ Mix in pecans until just combined.
 - ☐ Spoon batter evenly into pans, smoothing tops, then rap pans once or twice to expel any air bubbles.
 - ☐ Bake until pale golden and a wooden pick inserted in center of cakes comes out clean, 30 to 35 minutes. Cool 10 minutes in pans on racks. Run a thin knife around edge of pans, then invert racks over pans and reinvert cakes onto racks to cool completely.
 - ☐ Beat together cream cheese, butter, and zest in a bowl with clean beaters at medium-high speed until fluffy, 1 to 2 minutes. Sift in confectioners sugar and stir with a wooden spoon until just combined, then add lemon juice and beat at medium-high speed until frosting is smooth.
 - ☐ Halve each cake layer horizontally with a long serrated knife using a gentle sawing motion. Put 1 layer, cut side up, on a cake stand or large plate and spread with about 3/4 cup frosting. Stack remaining cake layers, spreading about 3/4 cup frosting on each layer and ending with top cake layer cut side down.
 - ☐ Spread top and side of cake with remaining frosting (about 3 1/2 cups) and coat side of cake with pecans (1 1/3 cups), gently pressing to help them adhere.
 - ☐ ·Cake layers (not split) can be kept, wrapped individually in plastic wrap and placed in large sealed plastic bags, chilled 1 day or frozen 1 week. If frozen, thaw in bags at room temperature, about 2 hours.·Frosting can be made 1 day ahead and chilled, covered. Bring to room temperature, then stir until smooth before using.·Cake can be assembled and frosted 8 hours ahead, then kept, loosely covered with plastic wrap, at room temperature.

Nutrition Facts



Properties

Glycemic Index:28.6, Glycemic Load:17.5, Inflammation Score:-7, Nutrition Score:14.183043479919%

Flavonoids

Cyanidin: 1.52mg, Cyanidin: 1.52mg, Cyanidin: 1.52mg, Cyanidin: 1.52mg Delphinidin: 1.03mg, Delphinidin: 1.03mg, Delphinidin: 1.03mg, Delphinidin: 1.03mg Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg Epigallocatechin: 0.8mg, Epigallocatechin: 0.8mg, Epigallocatechin: 0.8mg, Epigallocatechin: 0.8mg Epicatechin:

0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg Epigallocatechin 3–gallate: 0.33mg, Epigallocatechin 3–gallate: 0.33mg, Epigallocatechin 3–gallate: 0.33mg, Epigallocatechin 3–gallate: 0.33mg Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 979.58kcal (48.98%), Fat: 56.24g (86.52%), Saturated Fat: 27.48g (171.76%), Carbohydrates: 111.17g (37.06%), Net Carbohydrates: 108.37g (39.41%), Sugar: 80.72g (89.69%), Cholesterol: 181.48mg (60.49%), Sodium: 627.48mg (27.28%), Alcohol: 0.21g (100%), Alcohol %: 0.1% (100%), Protein: 12.61g (25.21%), Manganese: 1.2mg (59.89%), Selenium: 26.91µg (38.44%), Vitamin A: 1647.46IU (32.95%), Phosphorus: 226.04mg (22.6%), Calcium: 214mg (21.4%), Vitamin B2: 0.34mg (19.92%), Copper: 0.29mg (14.59%), Fiber: 2.8g (11.2%), Zinc: 1.64mg (10.96%), Vitamin E: 1.63mg (10.88%), Vitamin B5: 1.08mg (10.77%), Magnesium: 42.53mg (10.63%), Vitamin B1: 0.15mg (10.17%), Potassium: 307.11mg (8.77%), Iron: 1.52mg (8.43%), Folate: 31.24µg (7.81%), Vitamin B6: 0.14mg (6.97%), Vitamin B12: 0.38µg (6.41%), Vitamin K: 4.1µg (3.91%), Vitamin D: 0.56µg (3.7%), Vitamin B3: 0.7mg (3.51%), Vitamin C: 1.9mg (2.3%)