



Spice Cake with Citrus Filling

 Vegetarian

READY IN



160 min.

SERVINGS



12

CALORIES



605 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter softened
- 1.5 cups buttermilk
- 3 large eggs
- 3.3 cups flour all-purpose
- 0.5 teaspoon ground allspice
- 0.5 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves

- 12 servings chocolate icing white
- 1 cup pecans chopped
- 0.5 teaspoon salt
- 2 cups sugar
- 1 teaspoon vanilla extract

Equipment

- frying pan
- oven
- stand mixer

Directions

- Preheat oven to 350
- Bake pecans in a single layer in a shallow pan 5 to 7 minutes or until lightly toasted and fragrant, stirring halfway through.
- Let cool.
- Meanwhile, beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy.
- Add eggs, 1 at a time, beating just until blended after each addition.
- Stir together flour, baking soda, and salt; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla.
- Divide batter into 2 equal portions (about 3 1/2 cups each); stir cinnamon, allspice, cloves, and pecans into 1 portion.
- Pour plain batter into 2 greased and floured 9-inch round cake pans (about 1 3/4 cups batter per pan).
- Pour spiced batter into 2 greased and floured 9-inch round cake pans (about 2 cups batter per pan).
- Bake at 350 for 18 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Place 1 plain cake layer on a serving plate or cake stand; spread top with 2/3 cup Filling, leaving a 1/4-inch border around edges. Top with a spice cake layer, and spread top with Filling as directed above. Repeat procedure with remaining plain cake layer and Filling. Top with remaining spice cake layer. Prepare White Icing; spread icing over top and sides of cake.

Nutrition Facts

PROTEIN 4.59% **FAT 42.59%** **CARBS 52.82%**

Properties

Glycemic Index:24.92, Glycemic Load:50.64, Inflammation Score:-5, Nutrition Score:10.466956487168%

Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epigallocatechin: 0.51mg, Epigallocatechin: 0.51mg, Epigallocatechin: 0.51mg, Epigallocatechin: 0.51mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg, Epigallocatechin 3-gallate: 0.21mg

Nutrients (% of daily need)

Calories: 604.97kcal (30.25%), Fat: 29.05g (44.69%), Saturated Fat: 12.13g (75.84%), Carbohydrates: 81.07g (27.02%), Net Carbohydrates: 79.21g (28.8%), Sugar: 52.95g (58.84%), Cholesterol: 90.47mg (30.16%), Sodium: 411.73mg (17.9%), Alcohol: 0.1g (100%), Alcohol %: 0.09% (100%), Protein: 7.04g (14.08%), Manganese: 0.69mg (34.44%), Selenium: 17.2µg (24.56%), Vitamin B1: 0.35mg (23.25%), Vitamin B2: 0.39mg (22.68%), Folate: 74.18µg (18.54%), Phosphorus: 121.76mg (12.18%), Vitamin A: 595.58IU (11.91%), Iron: 2.11mg (11.74%), Vitamin B3: 2.22mg (11.08%), Copper: 0.18mg (8.89%), Vitamin E: 1.17mg (7.82%), Fiber: 1.86g (7.45%), Zinc: 0.97mg (6.45%), Calcium: 60.4mg (6.04%), Magnesium: 23.91mg (5.98%), Vitamin B5: 0.57mg (5.69%), Vitamin K: 5.6µg (5.33%), Vitamin B12: 0.28µg (4.69%), Vitamin D: 0.64µg (4.27%), Potassium: 148.11mg (4.23%), Vitamin B6: 0.07mg (3.36%)