



## Spice Cake with Coffee Toffee Crunch

 Vegetarian

READY IN



45 min.

SERVINGS



3

CALORIES



3861 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.7 cup butter at room temperature
- ☐ 1.3 cups butter plus more for pans at room temperature
- ☐ 1 teaspoon cinnamon
- ☐ 32 oz cream cheese at room temperature
- ☐ 5 large eggs
- ☐ 3.8 cups flour all-purpose plus more for pans
- ☐ 1.3 teaspoons ginger

- ☐ 2.5 tablespoons juice of lemon
- ☐ 1 tablespoon milk
- ☐ 1.3 cups milk
- ☐ 0.5 cup blackstrap molasses
- ☐ 2 tablespoons blackstrap molasses
- ☐ 2.7 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 3 servings hot-brewed coffee

## Equipment

- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ skewers
- ☐ serrated knife

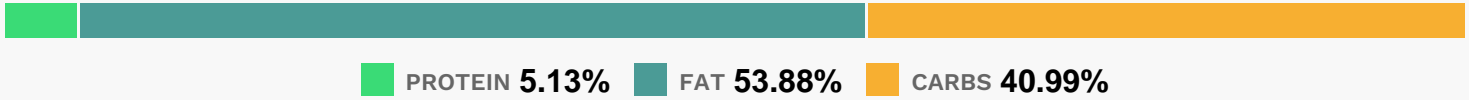
## Directions

- ☐ For cake: Preheat oven to 35
- ☐ Butter and flour three 8-in. round cake pans.
- ☐ In a large bowl with a mixer on medium-high speed (use the blade or rotary beater if using a standing mixer), beat butter and sugar until fluffy and pale yellow, 4 to 5 minutes.
- ☐ Add eggs 1 at a time, beating well after each addition and scraping down sides of bowl as necessary. Beat in molasses.
- ☐ In another bowl, whisk flour, baking powder, ginger, cinnamon, salt, and cloves. Stir (or beat at low speed) a third of the flour mixture into butter mixture. Stir in half the milk just until blended. Stir in another third of the flour mixture, then remaining milk, followed by remaining flour, scraping down sides of bowl as necessary. Scrape batter equally into prepared pans

and spread level.

- ☐ Bake cakes until a wooden skewer inserted in the center of a layer comes out clean, 25 to 30 minutes. Cool in pans on racks for 10 minutes, then invert cakes onto racks and remove pans. Cool completely before assembling.
- ☐ For frosting: In a large bowl, beat butter with a mixer on low speed until light and fluffy. Beat in cream cheese until well incorporated, scraping down sides of bowl as necessary. Beat in powdered sugar, lemon juice, and molasses, then increase speed to medium-high and beat until no lumps remain.
- ☐ Cut 4 strips of waxed paper or parchment paper, each about 4 by 12 in., and arrange them in a square over edges of a serving platter.
- ☐ With a serrated knife, carefully slice cake layers in half horizontally.
- ☐ Place first split layer, cut side down, on serving platter (adjust parchment paper so that edges of platter are covered).
- ☐ Spread layer with about 1/2 cup frosting.
- ☐ Sprinkle with about 1/4 cup chopped toffee. Repeat frosting and sprinkling with next 4 split layers. Top with remaining split layer, but don't frost or sprinkle with toffee.
- ☐ Brush away crumbs around sides and base of cake.
- ☐ Spoon 1 cup frosting into a small bowl and stir in milk until smooth.
- ☐ Spread a thin layer of frosting over top and sides of cake to seal in crumbs. Refrigerate cake until coating is set, about 1 hour.
- ☐ Spread remaining frosting over top and sides of cake, then remove strips of paper. If not serving within a few hours, cover and refrigerate for up to 1 day (see Notes).
- ☐ Shortly before serving, garnish top of cake with toffee chunks.

## Nutrition Facts



## Properties

Glycemic Index:182.7, Glycemic Load:186.4, Inflammation Score:-10, Nutrition Score:57.999130891717%

## Flavonoids

Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg  
Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg Eriodictyol: 0.61mg,  
Eriodictyol: 0.61mg, Eriodictyol: 0.61mg, Eriodictyol: 0.61mg Hesperetin: 1.81mg, Hesperetin: 1.81mg, Hesperetin:  
1.81mg, Hesperetin: 1.81mg Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg  
Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg Quercetin: 0.16mg, Quercetin: 0.16mg,  
Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 3861.19kcal (193.06%), Fat: 234.99g (361.53%), Saturated Fat: 140.49g (878.06%), Carbohydrates:  
402.22g (134.07%), Net Carbohydrates: 397.59g (144.58%), Sugar: 273.7g (304.11%), Cholesterol: 940.03mg  
(313.34%), Sodium: 2889.51mg (125.63%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 94.8mg (31.6%),  
Protein: 50.34g (100.68%), Selenium: 121.69µg (173.85%), Vitamin A: 8310.92IU (166.22%), Vitamin B2: 2.27mg  
(133.41%), Manganese: 2.37mg (118.7%), Vitamin B1: 1.46mg (97.43%), Calcium: 921.56mg (92.16%), Phosphorus:  
917.86mg (91.79%), Folate: 364.04µg (91.01%), Iron: 13mg (72.24%), Magnesium: 265.19mg (66.3%), Potassium:  
2031.21mg (58.03%), Vitamin B3: 10.86mg (54.31%), Vitamin B5: 5.42mg (54.24%), Vitamin E: 7.05mg (46.98%),  
Vitamin B6: 0.93mg (46.27%), Vitamin B12: 2.23µg (37.16%), Copper: 0.7mg (35.25%), Zinc: 4.54mg (30.27%),  
Vitamin D: 2.84µg (18.93%), Fiber: 4.63g (18.54%), Vitamin K: 17.99µg (17.13%), Vitamin C: 4.9mg (5.94%)