

Spice Cake Layers

1 1/2 STICKS SALTED BUTTER
 1 3/4 CUP GRANULATED SUGAR
 3 EGGS ROOM TEMPERATURE
 2 TSP. BAKING POWDER
 1/4 TSP. SALT
 1/2 TSP. GROUND GINGER
 1 TSP. GROUND CINNAMON
 1/2 TSP. GROUND NUTMEG.
 1 1/2 CUPS MILK
 2 TSP VANILLA
 2 1/2 CUPS ALL-PURPOSE FLOUR (WHITE-LILY)

Preheat the oven to 350 degrees. Using an electric mixer and mixing bowl, mix butter and sugar until fluffy, about 2 minutes. Add eggs one at a time. Add baking powder, salt, ginger, cinnamon, and nutmeg. Add milk and vanilla. Start adding flour 1/2 cup at a time. Finish adding flour and mix for 2 minutes on a medium speed. Pour into 3 well-greased and floured round cake pans or a 13"x9"x2" sheet cake pans. Recipe makes too much batter for 2 round cake layers. If using round cake pans, do not fill over 3/4 full of batter. Bake until middle rises and cake begins to pull away from edge of pan. Do not check until 25 minutes has passed for round layers and 30 minutes has passed for sheet cakes. Watch close at end and take out when toothpick comes out clean.

"Very mild spice flavor and is good iced with caramel or cream cheese icing. If icing with cream cheese or buttercream icing add 1 tsp. of cinnamon to icing."

-Tammy

Buttercream Icing

2 STICKS SALTED BUTTER (ROOM TEMP.)

4 1/2 CUPS POWDERED SUGAR

2 TSP. VANILLA

DASH OF SALT

1 1/2 TBSP. CREAM (EVAPORATED MILK)

In a stand mixer's mixing bowl add butter and mix with whisk attachment on high speed until white and fluffy. Slowly add 2 cups of powdered sugar. Add cream and vanilla. Finish adding powdered sugar. Add a dash of salt.

Peanut Butter -Buttercream:

Add 1/2 cup of peanut butter to buttercream recipe above.

Penna Colada Buttercream:

Omit cream and vanilla in buttercream recipe above. Add 1/2 cup more powdered sugar, then 2 tsp. of rum flavoring. Add 1 cup of crushed pineapple drained, and 1 cup of toasted coconut.

Coconut Buttercream:

Omit 1/2 stick of butter in buttercream recipe above. Open can of cream of coconut and pour into a separate bowl. Mix the hard layer of grease on top into the liquid well. Then add 1/2 cup of cream of coconut to the icing. Icing will be thin for using on my fresh coconut cake. If you want to use it to ice a different cake, add powdered sugar to reach the desired icing consistency.

Chocolate Buttercream:

Whisk 1/2 cup cocoa with the powdered sugar in the buttercream recipe above.