

Winter Spice (speculaas) cake with vanilla frosting

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Yields: one 6-inch cake (can bake as an 8 or 9-inch cake but it will be much thinner)

cake ingredients

1/4 cup sour milk (1/4 cup 2% dairy milk plus 1 teaspoon white vinegar)

1/4 cup (56 g) salted butter

3/4 cup (150 g) brown sugar, packed

1 large egg

1 large egg yolk

1 teaspoon vanilla extract

1/4 teaspoon baking soda

1/8 teaspoon salt

2 teaspoons speculaas spice mix (recipe below....or sub cinnamon if needed)

1 cup (125 g) all purpose flour

to make the cake

1. Preheat the oven to 350 degrees. Grease a 6-inch cake pan with tall, straight edges, and set aside.
2. Combine 1/4 cup milk with 1 teaspoon of white vinegar to create the sour milk, and set aside.
3. Cream together the butter and brown sugar on medium high speed for 3-5 minutes, until light and fluffy. Add in the egg, yolk, vanilla extract, baking soda, salt, and speculaas spice, and mix on medium speed until well combined.
4. Add in about half the flour and mix on low. Then add in the sour milk mixture, and mix on low. Finally add in the remaining flour and mix on low until just barely combined. Use a spatula to scrape down the sides and bottom of the bowl to ensure everything is mixed together.
5. Transfer the batter to the prepared pan.
6. Bake for 28-30 minutes or until an inserted toothpick comes out clean or with just a few moist crumbs.
7. Remove from the oven and allow to cool for 10-15 minutes before gently removing from the pan. Cover with frosting and serve immediately.

8. Store in an airtight container at room temperature for 2-3 days, or in the freezer for a couple months.

speculaas spice mix ingredients

1/4 cup ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon ground aniseed
1/2 teaspoon white pepper
1/2 teaspoon ground mace
1/2 teaspoon ground ginger
1/4 teaspoon ground cardamom

to make the spice mix

1. In a small bowl, stir together all the spices and store in an airtight container in your spice cupboard.

vanilla frosting ingredients

1/4 cup (56 g) salted butter
1 cup (125 g) powdered sugar
1/2 teaspoon vanilla extract
splash of milk, as needed

to make the frosting

1. In a small bowl, whip the butter on high speed until light and fluffy. Add in the powdered sugar and vanilla extract and mix on low until combined. Add a splash of milk if needed to adjust the consistency. Best if used immediately.
2. Can be stored in an airtight container in the fridge or freezer until ready to use. Thaw to room temperature or warm slightly before using.