

Brown Sugar Spice Cake

Poetry & Pies

prep time: 10-15 minutes

bake time: 25-30 minutes

total time: 45 minutes

servings: 12-16



Ingredients

- 2 cups plus 2 tablespoons (289g) flour, spooned then leveled and sifted
- 2 teaspoons (8g) baking powder, sifted
- 1 tablespoon (8g) cinnamon
- dash each of ground nutmeg, cloves, and ginger (or to taste--I like 3 dashes ginger)
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted European style butter, softened
- 1 cup (213g) packed light brown sugar
- ½ cup (100g) granulated sugar
- 3 large eggs, room temperature
- 1 tablespoon (13g) pure vanilla extract
- 1 cup (240g) whole milk, room temperature
- optional: one batch [whipped sea salt vanilla buttercream](#) and half a batch of [brown sugar, bourbon, and cider apple pie filling](#)

Instructions

1. Preheat the oven to 325. Grease and flour two or three 8" or 9" cake pans and line with parchment paper (or use [silicone liners](#)). Using three pans gives you more room for filling without having to cut layers!
2. Sift and whisk together the flour, baking powder, cinnamon, spices, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl or with a hand mixer), beat the butter on high until light and fluffy, about 1 minute. Add the sugars and beat on high until light and fluffy, about 3 minutes, scraping the bowl halfway then at the end.

4. Add in the eggs one at a time, beating on medium until well-blended, about 30 seconds to 1 minute, after each egg. Scrape the bowl and add the vanilla, beating on medium until combined.
5. Add half of the flour to the bowl and mix on low, just until combined. Add the milk and mix again on low, just until combined. Add the rest of the flour and mix on low, just until combined. Scrape the sides and bottom of the bowl and mix again on low for just a few seconds to combine.
6. Divide batter between prepared pans and bake for 25-30 minutes, or until a toothpick inserted in the middle comes out with a few moist crumbs.
7. Let cakes cool in pans for 5-10 minutes, then remove to a wire rack until completely cooled.
8. Fill and frost cake, optionally using my [whipped sea salt vanilla buttercream](#) and my [brown sugar, bourbon, and cider apple pie filling](#).

Enjoy!

If using my apple pie filling, the cake must be refrigerated. Bring to room temperature for 30 minutes before serving. Cake will last (in the fridge or on the counter if not using a refrigerated filling/frosting) for 3-5 days.

Keep a cut cake fresh by placing a piece of plastic wrap right against the cut sides then covering the entire cake well with more plastic wrap or in an airtight cake holder.