

Eggnog Latte Cake

Poetry & Pies

prep time: 10-15 minutes

bake time: 25-30 minutes

total time: 45 minutes

servings: 12-16 (makes three 6" layers or two 8" to 9" layers)



Ingredients

for the chai spice mix

- 1 cup (236ml) eggnog, room temperature
- 1 tablespoon (4g) instant espresso powder (see note)
- 2 cups plus 2 tablespoons (289g) all-purpose flour, sifted
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) ground sea salt (kosher salt)
- 2 teaspoons (5g) ground cinnamon (can reduce if you only want a hint)
- 1 teaspoon ground nutmeg
- ¾ cup (1 ½ sticks or 6 ounces) unsalted European style butter, room temperature
- 1 cup (213g) packed light brown sugar (can sub dark, but it will make the cake denser)
- ½ cup (100g) granulated white sugar
- 3 large eggs, room temperature
- 1 tablespoon (13g) pure vanilla extract
- one batch [brown sugar spice buttercream](#)

Instructions

1. When you take your cold ingredients out to come to room temperature, whisk the eggnog and espresso powder (if using). If there are clumps of espresso powder, let it sit for 20 minutes then whisk again, as it will have absorbed some liquid in that time. If it still isn't smooth after an hour, don't worry. It'll smooth out when mixing the batter.
2. When ready to bake, preheat the oven to 350. If your oven bakes fast/hotter than normal, you may need to reduce this to 325. Lightly grease and flour three 6" or two 8" or 9" cake pans and line with [parchment paper](#) or [silicone liners](#) (my fave!).

3. Sift then whisk together the flour, baking powder, sea salt, cinnamon, and spices. Whisk until the mixture is evenly light brown from the spices. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl using a hand mixer), beat the butter on high for about 30 seconds, until smooth. Add the brown sugar and white sugar and beat on high until light and fluffy, about 2-3 minutes. Scrape the bowl halfway through.
5. Add the eggs, one at a time, beating on medium until well-combined and scraping the bowl between each addition. Add the vanilla and beat on medium again until fully combined. If needed, beat on high for a few seconds just until smooth (room temperature ingredients help it come together more easily).
6. Add $\frac{1}{3}$ of the flour mixture and mix on low *just* until combined. Then, add $\frac{1}{2}$ the eggnog/espresso and beat on low *just* until combined. Don't worry if it looks a little separated. Continue this process, adding another $\frac{1}{3}$ of the flour, then the rest of the eggnog, then the rest of the flour, mixing *just* until *barely* combined each time. After it's all added, scrape the bowl then turn the mixer to medium for 1-2 seconds to help smooth it out. Don't mix it too long. It doesn't have to be silky smooth, just not separated or curdled looking (it's not curdled, it's just that this type of batter sometimes has that separated look).
7. Divide evenly between your cake pans and smooth the top with a spatula. Bake for 20-25 minutes if using 6" pans or 25-30 minutes if using 8" or 9" pans, or until a toothpick inserted in the middle comes out clean. Check early, though, as ovens and climate can drastically alter bake time. Cool in the pans for at least 5-10 minutes then remove to a cooling rack until completely cool.
8. While the cake cools is a perfect time to make the brown sugar spice buttercream, since it requires some cooling time itself. If you plan to chill the cake layers in the fridge or freezer to speed things up, then be sure to cook the brown sugar and cream mixture before you start the cake itself (ideally when you take your cold ingredients out to soften). Be sure to chill the cake after filling it and spreading a crumb coat, as the filling needs to set before you frost the outside.

Enjoy!

Cake layers can be made ahead, wrapped well in plastic wrap (I suggest a double layer), and stored on the counter overnight, in the fridge for 2-3 days, or frozen for 1-2 months. Frosting can be made ahead, stored in an airtight container, and stored at room temperature overnight, in the fridge for up

to a month, or in the freezer for up to 3 months, but you will want to let it come to room temperature then whip it with a mixer for a couple minutes to fluff it back up.

Leftover cake should be covered with plastic wrap touching the cut section of the cake plus more to cover the whole cake (or in a cake container--but keep the cut sides touching plastic wrap) and stored on the counter unless the filling requires refrigeration.