



NIELSEN · MASSEY®

FINE VANILLAS & FLAVORS



20 Min
Prep



20 Min
Cook



12
Servings

INGREDIENTS

CAKE

- 1¾ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 2 teaspoons **Nielsen-Massey Indonesian Pure Vanilla Extract**
- ½ teaspoon salt
- ¾ cup sour cream
- ⅓ cup milk
- 1½ cups sugar
- ¾ cup unsalted butter
- 3 large eggs

FROSTING

- ¼ cup unsalted butter
- 2 cups powdered sugar
- 1 teaspoon **Nielsen-Massey Indonesian Pure Vanilla Extract**
- 3 to 4 tablespoons milk

TIP: FOR YOUR BEST BAKE, ALWAYS USE ROOM TEMPERATURE BUTTER

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RECIPE

INDONESIAN SPICE CAKE WITH BROWN BUTTER FROSTING

DIRECTIONS

CAKE

Preheat oven to 350°F. Line bottom of three 9-inch round cake pans with waxed or parchment paper. Spray the pans with non-stick cooking spray. Set aside.

Combine flour, baking soda, baking powder, cinnamon, nutmeg, cloves and salt in a medium bowl. Set aside.

In a small bowl, combine sour cream, vanilla and milk. Set aside.

Beat sugar and butter in an electric mixer on medium until fluffy. Add eggs one at a time and mix until just incorporated. Scrape sides of the bowl, add half of the dry ingredients and mix until smooth. Scrape sides of the bowl, add half of the sour cream mixture and mix until smooth. Repeat this process with the remaining wet and dry ingredients. Divide batter evenly among prepared pans.

Bake cakes until a toothpick inserted into the center of each cake comes out clean, about 20 minutes. Transfer pans to racks and let cool for 10 minutes. Turn cakes out onto racks and cool completely.

FROSTING

While the cake is baking, melt butter in 1-quart saucepan over medium heat. Continue cooking, stirring constantly, 5-6 minutes or until butter just starts to turn golden. Butter will get foamy, bubble, and smell nutty when ready. Remove from heat and transfer to a heat-safe bowl. Allow the butter to cool at room temperature.

When butter has cooled, combine with vanilla extract and powdered sugar in an electric mixer fitted with paddle attachment. Beat at medium speed, gradually adding and mixing until frosting consistency is reached.

Place one cake layer on a platter. Spread a thin layer of frosting on the top of the cake. Repeat with the remaining layers, stacking them as you go. Frost sides of cake. Eat and enjoy!