



## VELVETY RICH SPICE CAKE

Makes one 9-inch Bundt

Preheat the oven to 325° F.

Baker's Joy	found at Great News!
2 cup	sifted cake flour
1/2 teaspoon	baking powder
1 teaspoon	freshly grated nutmeg
1/2 teaspoon	ground cloves
4 teaspoon	ground cinnamon
1 pinch	salt
3/4 lbs	unsalted butter
1 2/3 cup	sugar
4 large eggs	room temperature
3 large egg yolks	lightly beaten
2 teaspoons	vanilla extract
1 Tablespoon	sifted confectioner's sugar, optional, for garnish

Prepare the Bundt cake pan with Baker's Joy by simply spraying it on.

In a bowl, combine the sifted flour, baking powder, nutmeg, cloves, cinnamon, and salt. Resift the flour mixture; set aside.

In the bowl of an electric mixer, fitted with the paddle attachment, cream the butter for 1 minute. Gradually add the sugar, and beat on high speed until pale and fluffy, about 3 to 5 minutes.

On a medium speed, add the eggs one at a time, until the butter and egg mixture is light and fluffy, about 2 minutes.

Add the dry ingredients to the butter mixture in 3 equal parts, beating on low speed until the batter is smooth.

Add the lightly beaten egg yolks and the vanilla; continue to beat to combine well.

Pour the batter into the prepared pan; spread it to even the surface.

Place the pan on the middle rack of the oven and bake until a toothpick inserted into the thickest part of the cake comes out clean, about 1 hour.

Transfer the pan from the oven to a wire cooling rack and cool in the pan for 10 minutes.

Run a thin knife around the perimeter and the inner rim of the cake to detach it from the pan.

Invert the cake, onto the wire rack to finish cooling. Transfer the cake to a serving platter and sprinkle with the confectioner's sugar.

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