

Pecan Spice Cake

Ingredients

- 2 3/4 cups sifted all-purpose flour
- 2 tsp baking powder
- 2 tsp ground cinnamon
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/4 tsp ground allspice
- 1 cup milk
- 2 tsp vanilla
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 3/4 cups sugar
- 1/4 cup firmly packed dark brown sugar
- 4 large egg yolks
- 1 3/4 cups grated carrots (about 2 large)
- 1 cup pecans (about 3 oz.), chopped
- 5 large egg whites
- Pinch of salt
- Powdered sugar, for dusting

Instructions

1. Position rack in center of oven and preheat to 350°F. Butter and flour a 10" diameter tube or bundt pan.
2. Mix first 9 ingredients (flour through allspice) in a medium bowl. Mix milk and vanilla in another bowl.
3. Using an electric mixer, beat butter and 1 3/4 cups sugar in a large bowl until light and fluffy. Add brown sugar and beat until smooth, about 2 minutes.
4. Add egg yolks 1 at a time, beating after each addition.
5. Stir in flour mixture alternately with milk mixture.
6. Mix carrots and chopped pecans into batter.
7. Using a clean dry beater, beat egg whites and pinch of salt in a large bowl until stiff but not dry. Fold into batter in 2 additions.
8. Pour batter into prepared pan. Bake until a tester inserted near the center comes out clean, about 55 minutes.
9. Cool cake in pan 10 minutes. Turn out onto rack and cool completely.
10. (Can be prepared 1 day ahead. Wrap tightly with plastic.) Dust cake with powdered sugar. Serve with ice cream, if desired.

PECAN SPICE CAKE

2 3/4 c. sifted all-purpose flour
2 tsp. baking powder 2 tsp. ground cinnamon
1 tsp. baking soda 1/2 tsp. salt
1/2 tsp. ground ginger 1/4 tsp. ground nutmeg
1/4 tsp. ground cloves 1/4 tsp. ground allspice
1 cup milk 2 tsp. vanilla
1 c. (2 sticks) unsalted butter, room temperature
1 3/4 cups sugar
1/4 c. firmly packed dark brown sugar
4 large egg yolks
1 3/4 cups grated carrots (about 2 large)
1 cup pecans (about 3 oz.) chopped

5 large egg whites
Pinch of Salt
Powdered sugar
(good served with ice cream)

Position rack in center of oven and preheat to 350 degrees. Butter and flour 10" diameter tube or bundt pan. Mix first 9 ingredients in medium bowl. Mix milk and vanilla in another bowl.

Using electric mixer, beat butter and 1 3/4 cup sugar in large bowl until light and fluffy. Add brown sugar and beat until smooth, about 2 minutes. Add yolks 1 at a time and beat after each addition. Stir in flour mixture alternately with milk mixture. Mix carrots

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and chopped pecans into batter.

Using clean dry beater, beat whites and salt in large bowl until stiff but not dry. Fold into batter in 2 additions. Pour batter into prepared pan. Bake until tester inserted near center comes out clean, about 55 minutes. Cool cake in pan 10 minutes. Turn out onto rack and cool completely.

(Can be prepared 1 day ahead. Wrap tightly with plastic.) Dust cake with powdered sugar. Serve with ice cream, if desired.

