



BRADLEY THIERGARTNER

### **Buttermilk Spice Cake with Orange Glaze Icing**

2 ½ Cups of Sifted Cake Flour  
1 Teaspoon Baking Powder  
1 Teaspoon Baking Soda  
1 Teaspoon Salt  
1 Teaspoon Ground Cinnamon  
½ Teaspoon Ginger  
¼ Teaspoon Ground Cloves  
¼ Teaspoon Ground Nutmeg  
½ Cup Butter, soft  
½ Cup Light Brown Sugar, firmly packed  
1 Cup Granulated Sugar  
2 Eggs  
1 Teaspoon Vanilla Extract  
1 ¼ Cups Buttermilk

Sift together the flour, baking powder, soda, salt, cinnamon, ginger, cloves and nutmeg. Cream butter in a mixing bowl; add brown sugar, granulated sugar, eggs, and vanilla extract. Beat at high speed of an electric mixer for 5 minutes, or until light and fluffy. Scrape down bowl often. Add sifted dry ingredients, alternating with buttermilk, mixing at lowest speed just until smooth.

Pour batter into two generously greased and floured 8 inch round layer cake pans. Bake at 350 for 30 minutes, or until pick or cake tester inserted in center comes out clean. Cool in pans on rack for 5 minutes, turn out of pans onto racks to cool completely.

### Orange Glaze

4 Cups (one pound) Powdered Sugar  
1 Orange  
3 Tablespoons Orange Liqueur  
Orange Juice

Sift the powdered sugar into a large bowl. Zest the orange into the large bowl. In a glass measuring cup, place the orange liqueur. Add the juice from the orange. Add additional orange juice or water to make 1/3 cup of liquid. Stir together until smooth. If the glaze is too thin, add more powdered sugar. If the glaze is too thick, add more liquid. Spoon half of the mixture over first layer cake, letting drizzle down sides. Add second layer cake on top and pour remaining glaze over entire cake.