

## SPICE CAKE WITH BLACKBERRIES

*(reprinted with permission from Gayle Gonzales)*

for the cake:

1 + 1/4 cups cake flour (5 oz)  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
3/4 teaspoon cinnamon  
3/4 teaspoon ground cardamon  
1/4 teaspoon allspice  
1/4 teaspoon ground nutmeg  
pinch of ground cloves  
1/2 cup (4 oz) buttermilk, at room temperature  
1 teaspoon vanilla extract  
3 oz (6 tablespoons) unsalted butter, at room temperature  
1/2 cup (3 + 1/2 oz) granulated sugar  
1/4 cup (1+3/4 oz) dark brown sugar  
2 large eggs, at room temperature

for the filling:

6 oz fresh blackberries  
2-3 teaspoons granulated sugar (to taste)  
powdered sugar, for dusting

Heat the oven to 350 F. Lightly grease an 8" x 2 1/2" cake pan and line the bottom with parchment paper. Sift the flour, baking powder, baking soda, salt, and spices. Measure out the buttermilk and add the vanilla.

Beat butter and both sugars until light and fluffy, about 4 minutes. Scrape down the bowl. Add eggs one at a time, beating well after each addition and scraping down the bowl as you go. Add the flour mixture in thirds, alternating with half the buttermilk and beginning and ending with the flour. When the batter looks fairly well combined, use a rubber spatula to finish mixing the batter. Pour the batter into the prepared pan and spread evenly. Bake for 28 to 30 minutes or until a tester inserted in the center of the cake comes out clean. Let the cake cool for 10 minutes. Run a thin bladed knife around the edges and invert the cake. Gently peel off the parchment and invert again. Cool completely.

Place the blackberries in a bowl and sprinkle with sugar, to taste. Set aside to macerate for about 10 minutes and then mash them with a fork.

Using a long serrated knife, cut the cake in half horizontally and set the top aside. Place the bottom on a platter and spread a thin layer of blackberries. Replace the top half of the cake and dust with powdered sugar.