

Crème de la Clover's Black Pepper & Bourbon Cake

1. Preheat oven to 325°. Grease and line w/ parchment paper 2 - 9" round cake pans
2. Combine dry ingredients in bowl. Set aside
 - 2.5 cups Flour
 - 2.5 tsp Baking Powder
 - .5 tsp Table Salt
 - .25 Fine Ground Black Pepper
 - 1 tsp Allspice
 - .75 tsp Cloves
 - .75 tsp Nutmeg
 - 1.5 tsp Cardamom
 - 1 tsp Ginger
 - 2 tsp Cinnamon
3. Mix eggs on low speed for 3-4 minutes
 - 3 Large Eggs
4. Add sugar to eggs and mix on low speed
 - 2.5 cups Sugar
5. Warm milk and butter in microwave. Add to mixer with remaining wet ingredients. Mix.
 - 1.25 cups Whole Milk
 - 3 oz Salted Butter
 - .5 cups Unsweetened Applesauce
 - 1 tsp vanilla
 - 1 tsp orange zest
6. Combine dry ingredients with wet mixture. Mix until well combined scraping sides once.
7. Pour equal portions batter into cake pans. Bake 35-40 minutes or until toothpick pulls clean. Cool sponges (cakes).

Bourbon Icing:

1. Whip up ingredients until smooth.
 - 1/2 cup Salted Butter (room temp)
 - 1 - 8oz brick Cream Cheese (room temp)
 - 2.5 cups Confectioners' Sugar
 - 2 tbsp Bourbon of choice...cheers!