

McCLINTOCK'S COOKERY

with MK McClintock

Sugar and Spice and Everything Nice . . . 2:00 AM and my eyes are wide open, I can't seem to sleep and the air around me is fresh . . . no, it's not a rewrite of the song, although I did find myself awake at 2:00 AM this morning with many thoughts about the book I'm currently working on, scrambling around in my head searching for a way out. Since I knew it was far too early for my brain to function enough to write, I went to the kitchen like any ~~crazy~~ normal person would. The result was this delectable, delicious, definitely scrumptious cake. Yes, the frosting is a bit pink, but unfortunately when you break down marionberries and add them to other stuff, that's just what happens.

So really what is a girl to do? Oh yes, try a bit, post the recipe, and then go workout because that's what else ~~normal~~ people do before 5:00 AM.



Recipe and image(s) provided by the author. Find more recipes at www.mkmcclintock.com/recipes.
#McClintocksCookery #WriterintheKitchen #Recipes

Marionberry Spice Cake with Marionberry Frosting

- 2 cups unbleached all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp sea salt (I use sea salt because I prefer the flavor and texture)
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp black pepper
- Dash of ground cloves
- 1 cup packed dark brown sugar
- 1/2 cup unsalted butter (or Earth Balance), softened
- 3 large eggs
- 1 tsp vanilla extract
- 1 cup low-fat buttermilk
- 1/2 cup marionberries, crushed

Frosting:

- 1/2 cup dark brown sugar
- 1/2 cup heavy whipping cream (split)
- 1/4 marionberries
- 1 Tbs unsalted butter
- Dash of salt
- 2 cups powdered sugar
- 1/2 tsp vanilla extract



1. Preheat oven to 350F and prepare 2-8" round cake pans by spraying with baking cooking spray. If you prefer, you can spray, flour then use parchment and spray again, but that's just too much work for me.
2. Combine 2 cups flour, baking soda, and dry ingredients down through the cloves, combine with a whisk.
3. Combine 1 cup brown sugar and 1/2 cup butter and beat at med-high speed until light and fluffy (approx 3 min).
4. Add eggs, one at a time, beating well, then beat in 1 tsp vanilla.
5. Add flour mixture and buttermilk mixture alternately to brown sugar mixture, beginning and ending with the flour. Beat until combined (do not over-beat).
6. Fold in marionberries and divide evenly between pans.

7. Bake at 350 F for 22-26 minutes, or until done, depending upon oven.
8. Cool in pans for 10 minutes on rack, then turn over onto parchment lined cooling rack and let cool completely.

Frosting:

1. Combine 1/2 cup brown sugar, 1/4 heavy whipping cream, marionberries, 1 Tbs butter, and dash of salt.
2. Stir over med-high heat, allowing to boil, continue to stir.
3. Cook over med-high heat for approx 3 minutes, stirring occasionally.
4. Place powdered sugar in medium metal bowl or mixer bowl.
5. Remove mixture from heat and add to powdered sugar, immediately stirring. Mixture will become stiff.
6. Slowly add the remaining 1/4 cup heavy whipping cream (don't use it all if you don't need it). Mixture should be smooth and still warm. Add in vanilla and beat well for about 2 minutes, not allowing it to cool completely.
7. While still warm, immediately place one cake round on dish/platter/etc and use about 1/4 of the frosting to cover the top of the layer.
8. Place the other cake layer on top of the first and immediately frost the cake, smoothing it over the sides. Note: this is a rich frosting and the layer will be thin for a reason. Too much will overpower the cake.
9. Serve and enjoy!