MARY's secret ingredients

BRUCE COST GINGER ALE SPICE CAKE

Bruce Cost Ginger Ale

Proud descendent of the first soft drink, Bruce Cost Ginger Ale is delicious, sparkling and rich with whole ginger. Made with only fresh ginger (no extracts or oils) and pure cane sugar, this is a fundamentally simple, delicious and spicy beverage. Unfiltered with rich ginger particles, it provides iron and a little vitamin C, as well as refreshment.

Ingredients

Serves 12

- 1 cup unsalted butter, softened
- 1 1/4 cups firmly packed light brown sugar
- 1 scant cup of white sugar
- 4 large eggs, at room temperature
- 1 tbs. vanilla extract
- 1 cup Bruce Cost Ginger Ale
- 1/2 tsp. kosher salt
- 2 1/2 tsp. baking powder
- 1 tbs. rum
- 1/2 tsp. baking soda
- 1 tbs. cinnamon
- 1/4 tsp. ground ginger
- 1/2 tsp. freshly grated nutmeg
- 1/2 tsp. ground cloves
- 3 cups of all purpose flour
- Sifted confectioner's sugar for dusting on the top

Instructions

1. Preheat oven to 350°. Grease and flour a (9×13 inch) pan or a (10 inch) tube or Bundt pan.
2. In a large bowl, cream together butter and sugars. Blend in eggs, vanilla extract and rum. Add Bruce Cost Ginger Ale.
3. In another large bowl toss together the dry ingredients. Add to the creamed mixture and mix well.
4. Spoon into prepared pan. Bake until cake springs back when lightly pressed (45 minutes for sheet pan and 55 – 60 minutes for the tube or Bundt pan).
5. Cool for 5 minutes before removing from pan. Cool thoroughly on a rack. Dust with confectioners' sugar. Serve with LOVE! Enjoy!

Notes