



## LEFFE® BLONDE SPICE CAKE

Try this complex spice cake made with Leffe® Blonde. Serve each slice with a dollop of whipped cream; a perfect ending to any meal.

8 servings

- 1 cup dried cherries**
- 1 bottle Leffe® Blonde beer**
- 1 cup light brown sugar**
- 1 tablespoon five spice blend**
- 5 tablespoons butter**
- 1 egg**
- Zest of 1 orange**
- 2 1/2 cups cake flour**
- 1 teaspoon baking soda**
- 5 teaspoon double-acting baking powder**
- 1/4 teaspoon salt 1/2 cup chopped walnuts**

*For icing: Mix 2 to 3 tablespoons fresh orange juice with 1/2 cup confectioners sugar for icing.*

Preheat oven to 350°F. In a saucepan, combine the cherries, beer, light brown sugar, spice blend and butter; bring to a boil for 3 minutes. Remove from heat, place in medium size bowl and set aside. Beat the egg, and mix in the orange zest. In another bowl, sift the flour, baking soda, baking powder and salt. Sift again into the wet ingredients, stir until smooth, then stir in walnuts. Pour batter into an 8-inch greased Bundt pan and bake 35 to 40 minutes in a 325°F oven; test for doneness. When cool, drizzle orange icing over cake.