

Autumn Cake Bites

1/3 cup milk
1 1/2 tsp pure vanilla extract
2/3 cup unsalted butter
2/3 cup granulated sugar
3 large eggs
1 1/4 cups all-purpose flour
1 1/4 tsp baking powder
1/8 tsp salt
1 tbsp ground cinnamon
1 tsp ground cloves
1/2 tsp ground nutmeg
Powdered sugar, for dusting

Preheat oven to 350° F. Grease and flour pan; set aside. In a small bowl, stir together milk and vanilla extract; set aside. In a large bowl, beat the butter and sugar on medium-high speed until light and fluffy. Add the eggs one at a time, beating well after each addition. Reduce the speed to low and add remaining ingredients. Beat just until blended, scraping the bowl often.

Spoon batter into each cavity of the prepared pan, filling each 3/4 full. Tap the pan firmly a few times on the countertop to remove air bubbles. Bake about 15-20 minutes or until a toothpick inserted into the center of a cake bite comes out clean. Transfer the pan to a wire rack and let the cake bites cool for 5-10 minutes. Invert on to a cooling rack. Dust with powdered sugar if desired.

The recipe is enough to make two batches or 24 cake bites.

(adapted from the Maple Autumn Cake Bites recipe supplied from Nordic Ware)

Enjoy!
Thistle Key Lane