

APPLE SPICE CAKE WITH VANILLA BEAN CREAM CHEESE FROSTING

INGREDIENTS:

FOR CAKE

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 stick unsalted butter, softened
- 1 cup packed dark brown sugar
- 1 teaspoon LorAnn Madagascar Vanilla Extract
- 1 1/2 teaspoons LorAnn Pumpkin Spice Bakery Emulsion
- 2 large eggs
- 1 1/2 cups unsweetened applesauce
- 1/2 cup chopped pecans, toasted and cooled (optional)

FOR FROSTING

- 5 ounces cream cheese, softened
- 3 tablespoons unsalted butter, softened
- 1 teaspoon LorAnn Madagascar Vanilla Bean Paste
- 1 cup confectioners' sugar
- 2 to 3 teaspoons milk or cream

DIRECTIONS:

FOR CAKE

1. Preheat oven to 350°F. Butter and flour an 8-inch square pan (or spray with non-stick cooking spray).
2. In a medium bowl, whisk together flour, baking powder, baking soda, and salt for 30 seconds.
3. In a large bowl, or the bowl of a stand mixer, cream the butter, dark brown sugar, vanilla, and bakery emulsion until mixture is fluffy, about 3 minutes.
4. Add eggs one at a time, beating after each addition, then beat in the applesauce.
5. With mixer on low speed, mix in flour mixture until just combined. Stir in pecans, if using.
6. Spoon batter into pan and bake on middle rack for 35 to 40 minutes. Cool for 15 minutes in pan. Run a knife around edge of cake to loosen and invert onto a plate. Re-invert onto a rack and cool completely.

FOR FROSTING

1. Beat cream cheese, butter and vanilla bean paste on high speed until light and fluffy.
2. Add confectioners sugar and mix on medium speed until combined.
3. Add 2 teaspoons milk or cream, adding more if necessary until frosting is thin enough to spread.
4. Spread over cooled cake and refrigerate until ready to serve.

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