



Spice Cake with Cream Cheese Frosting

Ingredients

Spice Cake:

- 1 1/4 cup flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/4 tsp ginger
- 1/2 tsp allspice
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 cup butter, melted
- 2 eggs
- 2 tsp vanilla
- 1/2 plain greek yogurt

Cream Cheese Frosting:

- 1/2 stick butter, softened
- 6 oz cream cheese, softened
- 1 tsp vanilla
- 3 cups powdered sugar
- Pinch of salt

Servings: One 8" Tier

Prep Time: 20 min

Cooking Time: 36-40 min

Directions

1. Preheat oven to 350°F. Prepare one 8" cake pan with cooking spray and line with parchment paper.
2. Whisk together flour, baking powder, baking soda, cinnamon, ginger, allspice, and salt. Set aside.
3. In a medium bowl, combine melted butter and sugars, beating until light. Add vanilla, eggs, and yogurt. Beat until smooth. Add dry ingredients to wet ingredients, mixing slowly until just combined. Don't over mix the batter! Pour batter into the prepared cake tin, making the batter level with a spatula. Bake for 36-40 mins or until a toothpick comes out clean from the middle.
4. Let the cake cool in the pan for about 10 minutes, then remove from the pan and let cool fully.
5. For the frosting, beat together the butter and the cream cheese until fluffy and combined. Add the vanilla and salt. Add the powdered sugar and beat until smooth. If the texture is too stiff, add a splash of milk or cream. If the texture is too creamy, add more powdered sugar ~1/2 cup at a time.
6. Once the cake is cool enough to not melt the frosting, spoon a generous amount on the cake and spread out to your liking. Sprinkle a little cinnamon over top for a nice touch and some extra spice! Store covered in the fridge for 2-3 days.

Notes

Room temperature ingredients are crucial for this recipe, as with most. Take the time to let the eggs and yogurt warm up.

Other cake tin sizes are perfectly fine, just adjust the baking time.