

Thoughtful Food

A Rich Spice Cake for a Feisty Election Party

By Susie Iventosch



Election Night Spice Cake.

Photo Susie Iventosch

This spice cake is just perfect for crisp autumn days as well as spicy (and tense) election parties! Actually, I'd never made a cake for election night, but someone tipped me off that it might be a fun idea. So, I took an old family recipe that my great aunt Clara used to make, and added apples, raisins and lots of extra spice for

a cornucopia of flavors.

If you plan to make it for a holiday gathering instead of election night, and I would not blame you; for that and given this year's fascinating election, you might want to double the recipe and make it a two-layer cake. It will feed twice as many people and would be attractive perched upon

a festive cake plate.

Should you decide to make it for the election and you don't have black in your food coloring repertoire, just mix blue and lots of red and a dash of green, then more red, and eventually you will come up with the black color for the letters. (That's how I did it!)

Oatmeal Apple Spice Cake with Cream Cheese Frosting

Cake (Makes one 8-inch round cake. Double recipe for a two-layer cake)

INGREDIENTS

- 1/2 cup quick oats
1 cube butter, softened to room temp
1/2 cup raisins
1/2 cup boiling water
1 medium egg
1/2 cup granulated sugar
1/2 cup brown sugar
1/4 tsp. nutmeg
1/4 tsp. cardamom
1/2 tsp. pumpkin spice
1/2 tsp. cinnamon
1/2 tsp. baking soda
1/2 tsp. baking powder
Pinch of salt
1 tsp. vanilla extract
1/4 cup milk
3/4 cup all-purpose flour
1 Fuji or Honeycrisp apple, peeled, cored and cut into small pieces

DIRECTIONS

Preheat oven to 350 degrees. Grease or spray an 8-inch cake pan, and line bottom with parchment paper fit to bottom of pan. In a large mixing bowl combine oatmeal, butter and raisins. Pour boiling water over all and mix well. Cool slightly. Add eggs, brown sugar, granulated sugar, spices and vanilla. Stir to mix well. Stir in milk and then add flour, baking powder and baking soda. Stir to blend. Finally, fold in apples and turn cake batter out into prepared cake pan. Bake 25-30 minutes, or until center is done. Remove from oven and cool completely. When cooled, turn out onto serving plate and frost with cream cheese frosting. If doubling, be sure to frost in between cake layers.

Cream Cheese Frosting

INGREDIENTS

- 1/2 cube butter, softened to room temperature
4 ounces cream cheese, softened
2 1/2 cups powdered sugar
1-2 tsp. milk (use as needed)
1 tsp. vanilla
1 tsp. Calvados or Pommeau de Normancy (apple brandy)
Food Coloring as needed for your occasion.

DIRECTIONS

In a large bowl beat softened butter and cream cheese together with an electric mixer. Slowly add first two cups of powdered sugar and beat until thoroughly mixed. Add milk, vanilla and Calvados and beat well. Add additional powdered sugar and milk alternately until desired frosting consistency.

Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.



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