

My Sister's Spice Cake

When the cool breezes of Fall sweep across our Maryland farm, I know three things for sure: The maple tree by the barn and spring house will soon be ablaze in orange and red...the horses will start growing thick, wooly coats...and our farm house will be filled with the autumn aroma of my sister Jay's spice cake. I treasure many memories of Jay and I sitting by the fire after dinner, enjoying glasses of cold milk and slices of her famous cake. It's why I'm excited to share this family recipe with you (it serves 12, but you can always cover extra slices and save in the fridge for a rainy Fall evening)!



Ingredients:

- 2 and 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 and 1/2 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon allspice
- 1 cup vegetable oil
- 1 and 3/4 cup packed brown sugar
- 1/2 cup sour cream
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 cup minced apple
- 1 Tablespoon molasses

Cream Cheese Frosting

- 8 ounces cream cheese, softened
- 1/2 cup unsalted butter, softened
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt

Directions:

- Preheat the oven to 350°F and grease a 9x13 inch glass pan.
- Whisk the dry ingredients together in a large bowl. Set aside.
- Whisk the oil, brown sugar, sour cream, eggs, vanilla extract, and molasses together in a medium bowl. Pour the wet ingredients into the dry ingredients and whisk until combined. Fold in the minced apple until combined.
- Spread batter into the prepared pan. Bake for 45-50 minutes. The cake is done when a toothpick inserted in the center comes out clean.
- Remove the cake from the oven and set on a wire rack. Cool completely.
- **Make the frosting:** In a large bowl, beat the cream cheese and butter together on high speed until smooth and creamy. Add powdered sugar, vanilla, and salt. Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes. Spread the frosting on the cooled cake. Refrigerate for 30 minutes before serving.