



THE J.M. SMUCKER Co

Spice Cake with Caramel Glaze

Prep Time Cook Time Serves Difficulty

15 mins 55 mins 16 N/A

Ingredients

- **Batter:**
- 3/4 cup Vegetable or Canola Oil
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 3 eggs
- 1 tbsp grated orange zest (optional)
- 1 tsp vanilla extract
- 2 1/2 cups Robin Hood® Original All Purpose Flour

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- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp salt
- 1/4 tsp nutmeg
- 1/4 tsp cardamom
- 1 cup unflavoured yogurt or buttermilk
- **Caramel Glaze:**
- 1/2 cup butter
- 1/2 cup packed brown sugar
- 3 tbsp 10% or 35% cream
- 3/4 cup icing sugar

Directions

Step 2:

Preheat oven to 350°F (180°C). Grease a 10" (4L) tube pan.

Step 3:

Beat oil and sugars in large bowl until combined. Add eggs, one at a time, and beat well. Add orange zest and vanilla.

Step 4:

Combine flour, baking powder, baking soda, cinnamon, ginger, salt, nutmeg and cardamom in a separate medium bowl. Add to egg mixture, alternating with yogurt, beginning and ending with flour mixture. Mix just until combined.

Step 5:

Pour into prepared pan.

Step 6:

Bake in preheated oven 50 to 55 minutes or until a toothpick inserted into cake centre comes out clean.

Step 8:

Melt butter in a small bowl. Add brown sugar and cook over low heat in medium saucepan, stirring occasionally 2 to 3 minutes. Add cream, stir to combine and bring mixture to a boil. Remove from heat and cool for 5 minutes. Add icing sugar, a little at a time, stirring until smooth. If icing is too thick just thin out with 1 to 2 tsp (5 to 10mL) milk.

Images

