THE J.M. SMUCKER Co

Chai Latte Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	45 mins	16	N/A

Ingredients

- 1 3/4 cups (425 mL) brown sugar
- 3 eggs
- 2 tsp (10 mL) vanilla extract
- 1 1/2 cups (375 mL) pure canned pumpkin
- 3 cups (750 mL) Robin Hood® Original All Purpose Flour

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- 2 tsp (10 mL) cinnamon
- 1 1/2 tsp (7 mL) each baking soda and baking powder
- 1/2 tsp (2 mL) each ground ginger, ground cardamom and salt
- 1/4 tsp (1 mL) each ground cloves and ground nutmeg
- 1 cup (250 mL) cold strong tea
- 1/3 cup (75 mL) chopped candied ginger, optional
- **Icing:**
- 8 oz (250 g) cream cheese, softened
- 1/2 cup (125 mL) butter, softened
- 4 cups (1 L) icing sugar
- 1/2 tsp (2 mL) each cinnamon and cardamom
- 1/4 tsp (1 mL) nutmeg
- 2 tbsp (30 mL) cold strong tea

Directions

Step 1:

Preheat oven to 350°F (180°). Grease two 9-inch (22cm) cake pans.

Step 2:

Beat butter and brown sugar in large mixing bowl until well combined. Add eggs one at a time, beating well after each addition. Add vanilla and pumpkin. Mix dry ingredients together in medium bowl. Add half the dry ingredients to egg mixture. Add cold tea and then remaining dry ingredients. Fold in candied ginger. Spoon into prepared pans.

Step 3:

Bake in preheated oven 40 to 45 minutes or until a toothpick inserted in center of cakes come out clean. Cool cakes before icing.

Step 5:

Beat cream cheese and butter until well combined. Add icing sugar one cup (250mL) at a time, beating after each addition. Add remaining ingredients and beat well until light and fluffy.

Step 7:

Place one layer of cake on serving platter or cake board. Spread with about 1 cup (250mL) of icing. Place second layer on top. Ice with remaining icing. Refrigerate until ready to eat. Remove cake from refrigerator 30 minutes before serving.

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