

APPLESAUCE SPICE CAKE

THAT'S
SMART![®]

Prep Time: 20 min Cook Time: 40 min Total Time: 1 hour Serves 12

Ingredients

2 1/2 cups That's Smart! Flour

2 tsp. That's Smart! Baking Powder

1 tsp. That's Smart! Baking Soda

1/2 tsp. Salt

2 tsp. That's Smart! Ground Cinnamon

1 Tbsp. Apple Pie or Pumpkin Pie Spice

1/2 cup That's Smart! Vegetable Oil

3 That's Smart! Eggs

1 1/2 cups That's Smart! Brown Sugar

1 cup That's Smart! Applesauce

1/2 cup Buttermilk

2 tsp. That's Smart! Imitation Vanilla Flavoring

For Frosting:

That's Smart! Cream Cheese, softened

1/2 cup That's Smart! Salted Butter, softened

3 cups That's Smart! Powdered Sugar

1 tsp. That's Smart! Imitation Vanilla Flavoring

1/2 tsp. Salt

Directions

1. Preheat oven to 350°F. In a large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and apple pie spice. Set aside.
2. In another bowl, whisk oil, eggs, and brown sugar until well combined. Whisk in apple-sauce, buttermilk, and vanilla. Pour wet ingredients into the flour mixture and stir until just combined.
3. Pour batter into a greased 9×13-inch pan and bake for 35-40 minutes or until a toothpick inserted in the middle comes out clean. Cool completely on a wire rack before frosting.
4. For the frosting, beat cream cheese and butter until smooth. Mix in vanilla and salt. Add 2 1/2 cups powdered sugar and mix on low for 30 seconds, then on high for 1-2 minutes until smooth and fluffy. Add remaining powdered sugar as desired to thicken frosting.

