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 (175 mL) Vegetable or Canola Oil
- 1 cup (250 mL) granulated sugar
- 1 cup (250 mL) packed brown sugar
- 3 eggs
- 1 tbsp (15 mL) grated orange zest (optional)
- 1 tsp (5 mL) vanilla extract
- 2 1/2 cups (625 mL) **Five Roses®** All Purpose Bleached White Flour

  All Purpose Bleached White Flour

- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) ginger
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) nutmeg
- 1/4 tsp (1 mL) cardamom
- 1 cup (250 mL) unflavoured yogurt or buttermilk
- **Caramel Glaze:**
- 1/2 cup (125 mL) butter
- 1/2 cup (125 mL) packed brown sugar
- 3 tbsp (45 mL) 10% or 35% cream
- 3/4 cup (175 mL) icing sugar

Directions

Step 1:

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

Step 2:

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

Step 3:

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 4:

Pour into prepared pan.

Step 5:

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

Step 6:

Glaze: 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 10 mL) milk.

Images

