

Applesauce Spice Cake w/Cream Cheese Icing



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 12

3/4c raisins	1t nutmeg	4 large eggs, room temperature
1/4c water	1t cloves	1 1/4c applesauce
2T rum	1/2t salt	16oz cream cheese, room temperature
2c flour	1c butter, room temperature	2T butter, room temperature
1 1/2t baking powder	1 1/3c sugar	3c confectioner's sugar
1/8t baking soda	1/2c brown sugar	1t vanilla extract
2t cinnamon	2t vanilla	1T water ~ as needed
1 1/2t ginger		

Preheat oven to 350. Line 2 ~ 9" cake pans with parchment paper and spray parchment with non~stick cooking spray. Soak raisins in water and rum for 30 minutes. Sift together flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves and salt into bowl.

In large mixing bowl, cream together butter, sugar, brown sugar and vanilla. Beat until mixture is very well blended and light ~ about 2 minutes. Add eggs, one at a time, beating for 30 seconds after each addition.

Add 1/2 of the flour mixture, beating until just incorporated. Add 1/2 of the applesauce and beat 30 seconds. Repeat, beating in flour mixture and then applesauce. Drain and discard liquid from raisins. Pat dry and fold into batter. Pour batter into prepared pans.

Bake 20~30 minutes or until toothpick inserted in center of cake comes out clean. Remove from oven and cool completely.

In large bowl with mixer on low, cream together cream cheese, butter, confectioner's sugar and vanilla until creamy and free of lumps. Add up to 1T of water if too thick.

Place one cake on platter and top with 1/2 of the icing, spreading to all edges. Top with second cake. Ice top of cake and allow icing to drip down sides, if desired.

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