



# Apple Spice Cake with Vanilla Bean Cream Cheese Frosting

Applesauce makes this cake extra-moist and delicious.

## Ingredients

### For Cake

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 stick unsalted butter, softened
- 1 cup packed dark brown sugar
- 1 teaspoon Madagascar or Mexican Vanilla Extract
- 1 1/2 teaspoons LorAnn Pumpkin Spice Bakery Emulsion
- 2 large eggs
- 1 1/2 cups unsweetened applesauce
- 1/2 cup chopped pecans, toasted and cooled (optional)

### For Frosting

- 5 ounces cream cheese, softened
- 3 tablespoons unsalted butter, softened
- 1 teaspoon LorAnn Madagascar vanilla bean paste
- 1 cup confectioners' sugar
- 2 to 3 teaspoons milk or cream

## Directions

1. Preheat oven to 350°F. Butter and flour an 8-inch square pan (or spray with non-stick cooking spray).
2. In a medium bowl, whisk together flour, baking powder, baking soda, and salt for 30 seconds.
3. In a large bowl, or the bowl of a stand mixer, cream the butter, dark brown sugar, vanilla, and bakery emulsion until mixture is fluffy, about 3 minutes.
4. Add eggs one at a time, beating after each addition, then beat in the applesauce.
5. With mixer on low speed, mix in flour mixture until just combined. Stir in pecans, if using.



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6. Spoon batter into pan and bake on middle rack for 35 to 40 minutes. Cool for 15 minutes in pan. Run a knife around edge of cake to loosen and invert onto a plate. Re-invert onto a rack and cool completely.
7. To make frosting: Beat cream cheese, butter and vanilla bean paste on high speed until light and fluffy. Add confectioners' sugar and mix on medium speed until combined. Add 2 teaspoons milk or cream, adding more if necessary until frosting is thin enough to spread. Spread over cooled cake and refrigerate until ready to serve.

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