

What's That Bake?

Iced Spice Cake

Spice Cake

Ingredients:

- 1 cup of flour
- ¼ cup sugar
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp chai spice
- ¼ cup milk
- ¼ cup oil
- ¼ cup applesauce
- ¼ cup vanilla yogurt

Tools:

- 2 medium bowls
- whisk or spoon
- spatula
- 8 inch round cake pan

Save This For Later:

- 1 TBSP oil
- A paper towel or any clean towel that you are comfortable getting oil on

Icing

Ingredients:

- ¼ cup apple juice or strained applesauce
- 2 cups powdered sugar

Tools:

- small bowl, like a cereal bowl
- small whisk or fork

Directions

Spice Cake:

1. Preheat the oven to 350 degrees Fahrenheit or 180 degrees Celsius.
2. From cake ingredients, add flour, sugar, baking soda, baking powder, and chai spice to a medium bowl. Mix together.
3. In the other medium bowl, add milk, oil, applesauce, and yogurt. Mix together.
4. Prepare the pan by coating the inside with oil.
5. Pour the bowl of dry ingredients into the bowl of wet ingredients.
6. Mix together until just combined.
7. Pour batter into the pan and bake for 20 to 25 minutes.

Icing:

1. Add apple juice or strained applesauce to the bowl.
2. Add 1 cup of powdered sugar and mix well.
3. Add the remaining cup of powdered sugar and mix well.
4. Store at room temperature or in a refrigerator until the cake has been cooled completely.
5. Bring back to room temperature before decorating.