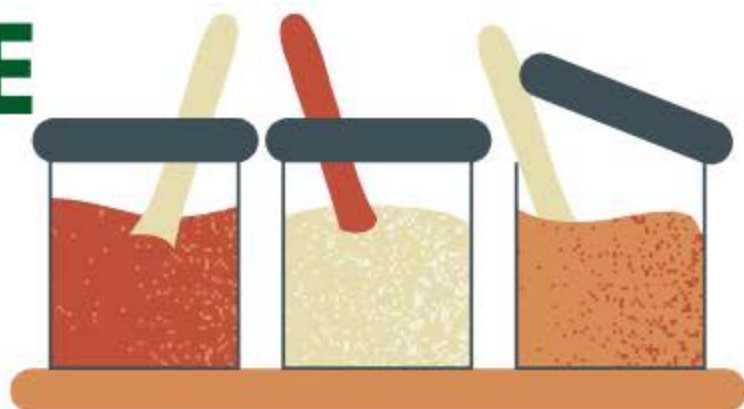


SPICE OF THE MONTH CLUB:  
CHINESE FIVE SPICE

# CHINESE FIVE SPICE CAKE

SERVINGS: 4  
TOTAL TIME: 55 MINS



## INGREDIENTS

- 2 cups all-purpose flour
- 2  $\frac{3}{4}$  teaspoons five spice powder
- $\frac{1}{4}$  teaspoon ground cinnamon
- 2 teaspoons baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup brown sugar
- $\frac{3}{4}$  cup granulated sugar
- 4 eggs
- 1  $\frac{1}{4}$  cup canola or vegetable oil
- 2 teaspoons pure vanilla extract
- 2 large gala apples,  
peeled and grated
- Candied ginger (minced),  
as garnish on top of frosting

### Frosting Ingredients:

- 4 ounces cream cheese,  
softened at room temp
- 4 ounces unsalted butter,  
softened at room temp
- 3  $\frac{1}{2}$  cups powdered sugar
- 3 tablespoons milk or half & half
- 1 tablespoon pure vanilla extract
- 1 (heaping) teaspoon grated ginger

## DIRECTIONS ON BACK

# DIRECTIONS

1. Preheat the oven to 350°, and line a 9 x 13 cake pan with parchment and spray with cooking spray.
2. In a bowl, whisk together the flour, five spice powder, cinnamon, baking soda and salt, and set these dry ingredients aside for a moment.
3. In a separate bowl, whisk together the brown and granulated sugars with the eggs, then add in the oil and vanilla, and whisk those in to combine; add the dry ingredients into these wet, and now using a spatula, gently mix and fold the ingredients together until mostly combined; add in the grated apples, and fold those in.
4. Pour the batter into the prepared baking pan, and bake for about 38-40 minutes, or until a toothpick inserted into the center comes out clean; allow to cool for 10 -15 minutes in the pan.
5. While the cake bakes, prepare the ginger frosting by adding the softened cream cheese and butter into a large bowl; using a hand mixer, mix the two until light and creamy; add in the powdered sugar in increments, and mix that in; add a little of the milk or half & half at a time until you reach your desired consistency; add in the vanilla and grated ginger, and mix that in until completely combined and fluffy; set aside.
6. Carefully turn the cake out of the pan (or, you can leave it in the pan, as well) and place onto a tray or wire rack, and allow to completely cool before frosting.
7. Finish the cake by garnishing with the minced candied ginger. Enjoy!