



## Spice Cake Recipe

★★★★★

*I really think you're going to love this **Spice Cake Recipe!** Super simple to make and full of Fall spices (without being over-whelming on the tastebuds) and covered with a silky-smooth [cream cheese frosting!](#)*

*Be sure to check out the how-to VIDEO below the recipe!*

<b>Course</b>	Cake, Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	25 minutes
<b>Cook Time</b>	40 minutes
<b>Total Time</b>	1 hour 5 minutes
<b>Servings</b>	18 servings
<b>Calories</b>	513kcal
<b>Author</b>	<a href="#">Sam Merritt</a>

### Ingredients

- 2 ½ cups [all-purpose flour](#) (315g)
- 1 ½ cups dark brown sugar, firmly packed (300g)
- ½ cup granulated sugar (100g)
- 1 ½ teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 ½ teaspoons ground cinnamon
- 1 ½ teaspoons ground ginger
- ¾ teaspoons ground allspice
- ½ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1 cup canola or vegetable oil (235ml)
- ½ cup [unsalted butter](#) melted (113g)
- 4 large eggs room temperature preferred
- 1 Tablespoon [vanilla extract](#)
- ¼ cup buttermilk <sup>1</sup> (60ml)

### CREAM CHEESE FROSTING

- 8 oz cream cheese softened (225g)
- ½ cup [unsalted butter](#) softened (113g)
- 1 teaspoon [vanilla extract](#)
- ½ teaspoon salt
- 3 ½ cups powdered sugar (440g)

## Instructions

### SPICE CAKE

1. Preheat oven to 350F (175C) and grease and flour a 9x13 baking dish (or spray with baking spray). Set aside.
2. In a large bowl, whisk together flour, sugars (granulated and brown), baking powder, baking soda, salt, and spices (cinnamon, ginger, allspice, cloves, and nutmeg).
3. Add canola oil and melted butter and stir well. The batter will be pretty thick at this point, that is OK, but using an electric or stand mixer will make it easier to combine everything.
4. Add eggs, one at a time, stirring well after each addition.
5. Add vanilla extract and buttermilk and stir until ingredients are well-combined.
6. Pour batter into prepared baking dish and bake on 350F (175C) for 40 minutes or until a toothpick inserted in the center comes out clean or with a few moist crumbs.
7. Allow to cool completely before topping with cream cheese frosting.

### CREAM CHEESE FROSTING

1. Combine cream cheese and butter in the bowl of a stand mixer or in a large bowl and use an electric mixer to beat until creamy and well-combined. Stir in salt and vanilla extract.
2. Gradually, with mixer on low-speed, stir in powdered sugar until completely combined.
3. Spread evenly over cooled spice cake.

## Notes

<sup>1</sup>If you don't have buttermilk on hand, try my [easy buttermilk substitute](#).

## Nutrition

Serving: 1slice | Calories: 513kcal | Carbohydrates: 56g | Protein: 5g | Fat: 31g | Saturated Fat: 12g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 12g | Cholesterol: 81mg | Sodium: 446mg | Potassium: 57mg | Fiber: 1g | Sugar: 42g | Vitamin A: 46IU | Calcium: 29mg | Iron: 2mg

Spice Cake Recipe <https://sugarspunrun.com/spice-cake/> Find more great recipes at SugarSpunRun.com!