

## Apple spice cake

5 cups flour, 2 tsp baking powder, 1 tsp baking soda, 0.5 tsp salt, 1.5 tsp ground cinnamon, 1 tsp ground ginger, 0.5 tsp ground nutmeg, 0.5 tsp ground cloves, 1 cup vegetable oil, 1.75 cup packed dark brown sugar, 1 cup applesauce, 4 large eggs, 2 tsp vanilla extract, 1 cup shredded apple

### Frosting:

8 oz cream cheese, 0.5 cup unsalted butter, 3 cups confectioners' sugar, 1 tsp vanilla extract, 1/8 tsp salt

1. Pre-heat oven to 350 F and grease 9x13 inch pan
2. Whisk flour, baking powder, baking soda, salt, cinnamon, and spices together
3. Whisk the oil, brown sugar, applesauce, eggs, and vanilla in medium bowl. Pour wet ingredients into dry ingredients and whisk until combined. Fold in the shredded apple.
4. Spread batter into the prepared pan, bake for 45-50 min.
5. Remove cake from oven and allow to cool completely on wire rack (~45 min)
6. Frosting: beat cream cheese and butter together on high speed until smooth. Add confectioners' sugar, vanilla, and salt, beat on low speed for 30 sec and beat on high speed for 2 min. Spread frosting on cooled cake and refrigerate for 30 min before serving