



Apple Spice Cake

Apples and spice make this cake taste so nice!

Ingredients

- 1 bag (595 grams) of [Pamela's Vanilla Cake Mix](#)
- ½ cup oil
- 3 eggs, large
- ⅔ cup water
- 1 tsp ground ginger
- ¼ tsp ground nutmeg
- 1 tsp ground cinnamon
- ½ tsp ground cloves
- 2 cups grated apples

Directions

Preheat oven to 325°.

Beat eggs, oil, water, and flavorings until well incorporated. Add dry mix and spices and beat by hand or on medium/low for 2 minutes. Fold in apples.

See chart for pan size and bake times (below). Toothpick should come out with slight crumbs.

Bake Times

two 8" rounds—32 to 38 min. (approx. 1 ½" tall layers)

two 9" rounds—24 to 30 min. (approx. 1" tall layers)

one 9" square—36 to 42 min. (approx. 2" tall layer)

one 9 x 13" pan—36 to 46 min. (approx. 1" high sheet cake)

18 to 24 cupcakes (fill ⅔ full)—22 to 26 minutes (regular size)

Toothpick should come out with slight crumbs. Frost when cooled with Simple Vanilla Frosting or Cream Cheese Frosting made with our [Vanilla Frosting Mix](#), or a drizzle with caramel sauce.

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