

## **Spice Cake**

Add spices to our Vanilla Cake Mix to make a delicious dessert.

## **Ingredients**

- 1 bag (595 grams) of Pamela's Vanilla Cake Mix
- ∘ ½ cup oil
- o 3 eggs, large
- ∘ ¾ cup water
- 1 tsp ground ginger
- ¼ tsp ground nutmeg
- 1 tsp ground cinnamon
- ½ tsp ground cloves

## **Directions**

Preheat over to 325°.

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

Pour into prepared pan and bake according to the following bake/pan times:

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two 8" rounds-24 to 30 min. (approx. 11/2 " tall layers)
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two 9" rounds—18 to 24 min. (approx. 1" tall layers)

one 9" square—30 to 35 min. (approx. 2" tall layer)

one 9 x 13" pan-30 to 40 min. (approx. 1" high sheet cake)

14 to 18 cupcakes (fill  $\frac{2}{3}$  full)—18 to 22 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.

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