



Tomato Soup Spice Cake

INGREDIENTS

2 cups all-purpose flour
1 1/3 cups granulated sugar
4 teaspoons baking powder
1 1/2 teaspoons ground allspice
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 can (10 3/4 ounces) Condensed Tomato Soup
1/2 cup vegetable shortening
2 eggs
1/4 cup water

1 package (8 ounces) cream cheese, softened
2 tablespoons milk or heavy cream
1 teaspoon vanilla extract
1/4 teaspoon maple extract
1 package (16 ounces) confectioners' sugar

DIRECTIONS

1. Heat the oven to 350°F. Grease a 13 x 9-inch baking pan.
2. Stir the flour, granulated sugar, baking powder, allspice, baking soda, cinnamon and cloves in

a large bowl. Add the soup, shortening, eggs and water. Beat with an electric mixer on low speed just until blended. Increase the speed to high and beat for 4 minutes. Pour the batter into the pan.

3. Bake for 40 minutes or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan on a wire rack for 20 minutes.
4. Beat the cream cheese, milk, vanilla extract and maple extract in a medium bowl with an electric mixer on medium speed until the mixture is creamy. Slowly beat in the confectioners' sugar until the mixture is the desired consistency. Frost the cake with the cream cheese mixture.

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