



TESTED TILL PERFECT RECIPES Dessert

Apple Five Spice Snacking Cake with Ginger Cream Cheese Frosting



PREP TIME

20 Min



BAKE TIME

40 Min



SERVES

16

Ingredients...

- 2 cups all-purpose flour
- 2 ¾ tsp five spice powder*
- ¼ teaspoon ground cinnamon
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 cup brown sugar
- ¾ cup granulated sugar
- 4 large eggs
- 1 ¼ cup avocado oil or vegetable oil
- 2 teaspoons pure vanilla extract
- 2 Gala apples, peeled and grated
- Candied ginger (minced), as garnish on top of frosting

Ginger Cream Cheese Frosting

- 4 oz cream cheese, softened to room temperature
- 1/2 cup unsalted butter, softened to room temperature
- 3 ½ cups icing sugar
- 3 tbsp milk or half and half
- 1 tbsp pure vanilla extract
- 1 (heaping) tsp freshly grated ginger (or about a



Method

1. Preheat the oven to 350° F. Grease a 9 x 13 inch cake pan and line the bottom with parchment.
2. In a medium bowl, whisk together the flour, five spice powder, cinnamon, baking soda and salt.
3. In a separate bowl, whisk together the brown and granulated sugar with the the eggs. Add in the oil and vanilla, and whisk to combine.
4. Add the dry ingredients into the wet, and using a spatula, gently mix and fold the ingredients together until mostly combined. Add the grated apples, and fold in.
5. Pour the batter into the prepared baking pan. Bake for about 38 to 40 minutes, or until a toothpick inserted into the centre comes out clean. Remove cake pan to a cooling rack and allow to the cake to cool in the pan before frosting.
6. *Ginger Cream Cheese Frosting:* In a large bowl, using a hand mixer, combine softened cream

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heaping ½ tsp of dried
ginger)

cheese and butter. Mix on medium-high speed until light and creamy about 3 to 4 minutes

7. Add icing sugar in increments, blending well after each addition. Add a little milk/cream until you reach your desired consistency. Add vanilla and grated ginger, and mix in until completely combined and fluZy. Set aside until cake is ready to frost.

8. When the cake is cooled, generously spread the frosting over top, and garnish with the minced candied ginger.

To Make Your Own Chinese Five Spice Powder: In a skillet over medium heat, add 6 star anise pods, 1 1/2 tsp whole cloves, 1 cinnamon stick (or 2 tbsp ground cinnamon), 2 tbsp fennel seeds and 2 tsp Szechuan peppercorns (or 2 tsp regular peppercorns). Cook (toast) in a dry pan until fragrant, moving the spices around in the pan, consistently. Place all ingredients in a spice grinder (FinaMill) and grind until smooth. Keep in a sealed jar for up to 6 months.