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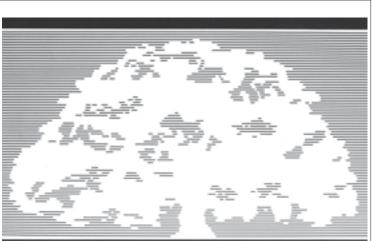
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Thoughtful Food

A Rich Spice Cake for a Feisty Election Party

By Susie Iventosch



Election Night Spice Cake.

This spice cake is just perfect a cornucopia of flavors. I for crisp autumn days as well as spicy (and tense) election parties! Actually, I'd never made a cake for election night, but someone tipped me off that it might be a fun idea. So, I took an old family recipe that my great aunt Clara used to make, and added apples, raisins and lots of extra spice for

Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www. lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.



Photo Susie Iventosch

If you plan to make it for a tion night, and I would not blame you; for that and given this year's feed twice as many people and the letters. (That's how I did it!) would be attractive perched upon

a festive cake plate.

Should you decide to make holiday gathering instead of elec- it for the election and you don't have black in your food coloring repertoire, just mix blue and lots fascinating election, you might of red and a dash of green, then want to double the recipe and more red, and eventually you will make it a two-layer cake. It will come up with the black color for

Oatmeal Apple Spice Cake with Cream Cheese Frosting

(Makes one 8-inch round cake. Double recipe for a two-layer cake) **INGREDIENTS**

½ cup quick oats

1 cube butter, softened to room temp ½ cup raisins

½ cup boiling water

1 medium egg

½ cup granulated sugar

½ cup brown sugar 1/4 tsp. nutmeg

1/4 tsp. cardamom

½ tsp. pumpkin spice

½ tsp. cinnamon ½ tsp. baking soda

½ tsp. baking powder

Pinch of salt 1 tsp. vanilla extract

1/4 cup milk

¾ cup all-purpose flour

1 Fuji or Honeycrisp apple, peeled, cored and cut into small pieces

Preheat oven to 350 degrees. Grease or spray an 8-inch cake pan, and line bottom with parchment paper fit to bottom of pan.

In a large mixing bowl combine oatmeal, butter and raisins. Pour boiling water over all and mix well. Cool slightly.

Add eggs, brown sugar, granulated sugar, spices and vanilla. Stir to mix

Stir in milk and then add flour, baking powder and baking soda. Stir to

Finally, fold in apples and turn cake batter out into prepared cake pan. Bake 25-30 minutes, or until center is done. Remove from oven and cool completely. When cooled, turn out onto serving plate and frost with cream cheese frosting. If doubling, be sure to frost in between

Cream Cheese Frosting **INGREDIENTS**

½ cube butter, softened to room temperature

4 ounces cream cheese, softened

2 ½ cups powdered sugar

1-2 tsp. milk (use as needed)

1 tsp. vanilla 1 tsp. Calvados or Pommeau de Normancy (apple brandy)

Food Coloring as needed for your occasion.

DIRECTIONS

cake layers.

In a large bowl beat softened butter and cream cheese together with an electric mixer. Slowly add first two cups of powdered sugar and beat until thoroughly mixed. Add milk, vanilla and Calvados and beat well. Add additional powdered sugar and milk alternately until desired frosting consistency.

You can find most of the recipes published in the Lamorinda Weekly on our website. Click Food tab. www.lamorindaweekly.com/html2/food1.html

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