Tomato Spice Cake



A unique depth of flavor to wow your guests!

Timing

Prep time	Total time	Skill level
20 mins	**65 mins**	**Medium**

What You'll Need

- 2 Medium tomatoes, pureed to make 1 1/3 cup puree
- 2 Eggs
- 1 Cup sugar
- ½ Cup veg oil
- 1/8 Cup molasses
- 2 Cups flour
- 1 tsp. Baking soda
- ¾ tsp. Salt
- 1 ¼ tsp. Cinnamon
- 1 ¼ tsp. Nutmeg
- ¾ tsp. Ginger

Icing

- ½ Powder sugar
- 3 tbsp. Lemon juice
- ¼ tsp. Nutmeg
- ¼ tsp. Cinnamon
- Optional: candied red, yellow & orange peppers.

Directions

1. Pre-heat oven to 350°F. Line an 8 x 8 cake pan with parchment paper.
2. Grease parchment paper as well as the inner side of the pan.
3. Puree tomatoes, seeds, and all using a blender or hand mixer.
4. Beat 2 eggs (by hand) with 1 cup sugar. Add ½ cup veg oil, then 1/8 molasses.
5. In a separate bowl, mix 2 cups flour, 1 tsp. baking soda, ¾ tsp. salt, 1 ¼ tsp. cinnamon, 1 ¼ tsp. nutmeg & ¾ tsp. ginger.
6. Sift all ingredients into egg mixture.
7. Slowly fold in the dry ingredients and add tomato puree until batter is evenly incorporated.
8. Pour ingredients into the prepared pan and level.
9. Bake for 40-50 minutes or until a toothpick pulls out clean.

Glaze

1. Sift icing sugar and spices into a bowl and whisk in lemon juice.
2. Drizzle over cake diagonally with a fork or pastry bag.