

- Plant Based
- Keto
- Paleo
- Whole 30
- Gluten-Free
- Dairy-Free
- Vegetarian
- Vegan

*This does not fit into any specialty diets, but it is worth the splurge!

Creatively delicious!

imPASTA! Spiced Cake



SERVES: 12

PREP TIME: 30 Min

COOK TIME: 40 Min

INGREDIENTS:

Cake:

- 2 cups all-purpose flour
- 2 tsp baking soda
- ¼ tsp fine sea salt
- 2 tsp ground cinnamon
- 1¼ cups canola or other vegetable oil
- 1 cup granulated sugar
- 1 cup lightly packed brown sugar
- 1 tsp vanilla extract
- 4 large eggs – beaten
- 1½ rings imPASTA! – shredded and cut into 4" strands
- 1 cup pecans – coarsely chopped
- ½ cup raisins

*Pro Tip: Squeeze out excess water from the spaghetti squash.

Browned butter and cream cheese frosting:

- 4 oz browned butter – softened to room temperature (see recipe on page 2)
- 16 oz cream cheese – softened to room temperature
- 1½ tsp vanilla extract
- 3½ cups powdered sugar
- Pinch of salt

Browned butter:

- 6 oz of unsalted butter

Nutrition Facts per serving: Calories 860, Fat 50g, Fiber 1g, Total Carbohydrates 96g, Sugar 77g



Directions are on page 2



imPASTA! Spiced Cake (continued)



DIRECTIONS:

Cake:

1. Preheat oven to 350°F. Grease two 9-inch round cake pans with butter and line the bottom with parchment paper then grease the top of the paper.
2. In a medium bowl, mix flour, baking soda, salt, and the cinnamon until well blended.
3. In a separate bowl, whisk the oil, sugars, and vanilla. Whisk in eggs until combined.
4. Scrape the sides and bottom of the bowl with a spatula then add the dry ingredients in 2 parts, gently stirring until the batter is smooth. Stir in the spaghetti squash, nuts, and raisins.
5. Divide the batter between the prepared cake pans. (Use a scale to be precise!) Bake until the tops of the cake layers are springy when touched and when a toothpick inserted into the center of the cake comes out clean, about 35 to 40 minutes.
6. Cool cakes in pans for 15 minutes then transfer onto cooling racks, peel off parchment paper and cool completely.
7. When the cake layers are completely cooled, frost the cake as desired.

Browned butter:

Cook on stove on medium heat until browned. Be careful not to burn. Remove from heat quickly. Allow to re-solidify before softening to room temperature.

Frosting:

In a large bowl, beat cream cheese and softened browned butter together until smooth. Add powdered sugar, vanilla extract, and a pinch of salt. Beat for 2 to 3 minutes until extra creamy. If it is too thick, add 1 tablespoon of cream or milk.