

# Foster's Body & Paint

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## Fall Harvest Spice Cake

### **Ingredients:**

- 1 package (18 ¼ oz.) spice or carrot cake mix
- 1 cup water
- 3 eggs
- 1/3 cup vegetable oil
- 1/3 cup apple butter
- Maple Buttercream Frosting (Recipe follows)
- 2 cups coarsely chopped walnuts
- 1/4 cup semisweet chocolate chips, melted
- 1/4 cup chopped almonds
- 2 Tbsp. chopped dried apricots
- 2 Tbsp. chopped dried cranberries
- 2 Tbsp. raisins

### **Maple Buttercream Frosting:**

- 4 Tbsp. butter or margarine, softened
- 1/4 maple or pancake syrup
- 3 cups confectioners' sugar

- 1.) In small bowl, beat butter and syrup until blended. Gradually beat in confectioners' sugar until smooth.

### **Preparation:**

- 1.) Preheat oven to 375 degrees. Grease and flour two 9-inch round baking pans.
- 2.) Combine cake mix, water, eggs, oil and apple butter in medium bowl. Beat on low speed of electric mixer until blended; beat at medium speed 2 minutes. Pour batter into prepared pans.
- 3.) Bake 35 to 40 minutes until wooden toothpick inserted into center comes out clean. Let cool in pans on wire rack 10 minutes. Remove to racks; cool completely.
- 4.) Prepare Maple Buttercream Frosting.
- 5.) Place 1 cake layer on serving plate; frost top with Maple Buttercream. Top with second layer; frost top and side of cake with frosting. Press walnuts into side of cake.
- 6.) Pipe chocolate onto cake for tree trunk as shown in photo. Combine almonds, apricots, cranberries and raisins. Sprinkle on top of cake as shown.

Makes 12 servings

