

TOMATO SOUP SPICE CAKES WITH CREAM CHEESE FROSTING

Adapted from *Southern Cakes* by Nancie McDermott

Prep time + Bake time: 15 minutes + 20 minutes

Makes 20 cupcakes

CAKE INGREDIENTS

2 cups all-purpose flour
1 $\frac{1}{3}$ cups sugar
1 tsp baking soda
1 tsp ground allspice
1 tsp ground cinnamon
 $\frac{1}{2}$ tsp cloves
One 10 $\frac{3}{4}$ oz can condensed Campbell's Cream of Tomato soup
 $\frac{1}{2}$ cup canola oil
2 eggs, lightly beaten
 $\frac{1}{2}$ cup water

FROSTING INGREDIENTS

One 8 oz block of cream cheese, room temperature
 $\frac{1}{2}$ cup (1 stick) butter, room temperature
3 cups powdered sugar
1 $\frac{1}{2}$ tsp vanilla extract
Walnuts for garnish, toasted (optional)

DIRECTIONS

1. Preheat oven to 350F. Place cupcakes liners in cupcake pan.
2. Add flour, sugar, baking powder, baking soda, allspice, cinnamon, cloves and nutmeg to a large bowl. Stir with a fork to combine well.
3. Add tomato soup, oil, eggs and water to the bowl. Using a whisk or mixer on low speed, beat the ingredients into a smooth batter. Scrape down the sides with a spatula occasionally.
4. Distribute the batter among the cupcake liners, filling each about $\frac{2}{3}$ full. Bake for 18-20 minutes, until the cakes are golden brown and a toothpick inserted in the center comes out clean.
5. Cool in pan for 5 minutes, then move cupcakes to a wire rack to cool completely.
6. Once the cupcakes are cooled, add the cream cheese and butter to a standing mixer (or a large bowl and use a hand mixer). Beat until evenly combined. Add powdered sugar, $\frac{1}{2}$ cup at a time, beating after each addition. Once desired consistency is reached, beat in vanilla extract.
7. Frost cupcakes. Garnish with toasted walnuts if desired.