



## Spice Cake Recipe

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### Average User Rating:

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### Serves:

24

RE-CALCULATE

### Recipe Provided By:



### Nutrition Per Serving:

140 calories, 4 grams protein, 19 grams carbohydrate, 6 grams fat (1 grams saturated), 170 mg sodium

### Description:

Spice Cake

### Ingredients

- 15 ounces Soybeans, 1 can
- 18 1/4 ounces Spice Cake Mix (One package)
- 1 Oil (according to package directions)
- 1 Water (according to package directions)
- 1 Eggs (according to package directions)
- 1 Can Frosting (optional)

### Instructions for Spice Cake

1. Preheat the oven as called for on the cake package and prepare the baking pan.
2. Rinse the soybeans under warm water and drain them well. Put them in a blender with about one-half cup of the water called for on the package. Purée until smooth, one to two minutes. If necessary, add a little more of the water to the blender.
3. Put the cake mix, oil, remaining water, eggs, and puréed soybeans into a large mixing bowl. Beat according to package directions. Pour the mixture into the prepared pan and bake as specified on the package. Baking times should be approximately the same as on the package, maybe slightly longer.
4. Remove the cake from the oven and let cool. Frost as desired.