



Green Tomato Cake

 Vegetarian

READY IN



180 min.

SERVINGS



8

CALORIES



1098 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 16 ounces powdered sugar
- ☐ 16 ounces cream cheese at room temperature
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 3 cups tomatoes green finely chopped (see notes)
- ☐ 1.5 teaspoons ground allspice
- ☐ 2 teaspoons ground cinnamon

- ☐ 0.5 teaspoon nutmeg
- ☐ 0.5 cup raisins
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup cream sour
- ☐ 2 cups sugar
- ☐ 4 ounces butter unsalted cut into 8 pieces (1 stick)
- ☐ 1 teaspoon vanilla extract pure
- ☐ 1.3 cups vegetable oil
- ☐ 1 cup walnuts toasted chopped

Equipment

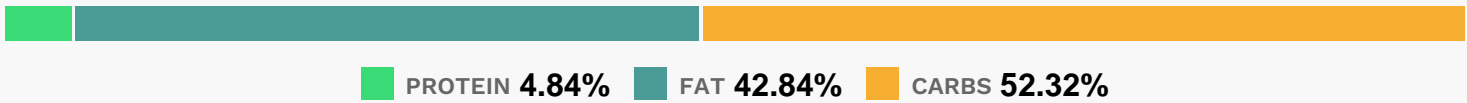
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ baking pan
- ☐ toothpicks
- ☐ spatula

Directions

- ☐ For the cake, adjust oven rack to middle position and preheat oven to 325°F. Lightly coat cake pans with baking spray. Line bottoms of cake pans with parchment paper rounds and coat lightly with baking spray once again.
- ☐ Combine flour, baking soda, cinnamon, allspice, salt, and nutmeg in medium bowl or on large sheet of parchment paper.
- ☐ In large bowl, beat oil and sugar on medium speed until fully incorporated, about 2 minutes.

- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Add tomatoes and beat just until incorporated, about 30 seconds.
- ☐ Decrease mixer speed to low and gradually add flour mixture to green tomato mixture.
- ☐ Mix just until combined, scraping down sides and bottom of bowl as necessary.
- ☐ Divide batter equally between baking pans and bake until a toothpick inserted in the center of cakes comes out clean, 45 to 60 minutes.
- ☐ Transfer cakes to cooling racks and cool in pans for 15 minutes. Invert cakes directly onto racks. Peel off and discard parchment lining and cool completely, about 90 minutes.
- ☐ Meanwhile, in medium stainless steel saucepan or skillet, melt butter over medium heat until beginning to foam, 3 to 4 minutes. Swirl the pan gently from time to time and continue cooking until foam subsides and solids beginning to brown at bottom of skillet, 2 to 3 minutes longer.
- ☐ Remove from heat and transfer to bowl. Cool to room temperature, 10 to 15 minutes.
- ☐ For the frosting: Using whisk attachment, whip cream cheese, sour cream, butter, salt, and vanilla on medium speed until light and fluffy, about 2 minutes. Reduce speed to low, add confectioners' sugar, and whip until incorporated, scraping bottom and sides of bowl with rubber spatula as needed, 30 to 60 seconds. Increase speed to medium-high and continue to whip until frosting is light and fluffy, 2 to 3 minutes. Stir in walnuts and raisins.
- ☐ Place one cake round on serving dish or cake stand and spread with about 2 cups frosting. Top with second cake round and frost sides and top of cake. (See Notes).
- ☐ Serve.

Nutrition Facts



Properties

Glycemic Index:42.61, Glycemic Load:57.09, Inflammation Score:-8, Nutrition Score:18.581739114678%

Flavonoids

Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg

Nutrients (% of daily need)

Calories: 1097.65kcal (54.88%), Fat: 53.7g (82.62%), Saturated Fat: 23.1g (144.38%), Carbohydrates: 147.57g (49.19%), Net Carbohydrates: 144.02g (52.37%), Sugar: 111.35g (123.72%), Cholesterol: 189.22mg (63.07%), Sodium:

580.09mg (25.22%), Alcohol: 0.17g (100%), Alcohol %: 0.06% (100%), Protein: 13.65g (27.3%), Manganese: 0.93mg (46.36%), Selenium: 25.53µg (36.47%), Vitamin A: 1780.15IU (35.6%), Vitamin B2: 0.51mg (30.28%), Vitamin B1: 0.37mg (24.9%), Folate: 96.27µg (24.07%), Phosphorus: 235.58mg (23.56%), Vitamin K: 23.3µg (22.19%), Copper: 0.41mg (20.58%), Vitamin C: 16.77mg (20.33%), Iron: 3.1mg (17.23%), Fiber: 3.55g (14.22%), Vitamin E: 2.12mg (14.11%), Vitamin B5: 1.33mg (13.34%), Potassium: 450.51mg (12.87%), Vitamin B3: 2.56mg (12.79%), Calcium: 126.14mg (12.61%), Magnesium: 50.37mg (12.59%), Vitamin B6: 0.25mg (12.32%), Zinc: 1.43mg (9.52%), Vitamin B12: 0.4µg (6.69%), Vitamin D: 0.71µg (4.75%)