



Spiderweb Spice Cake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



1291 kcal

DESSERT

Ingredients

- 8 servings almond m&m's
- 2 cups apples grated peeled
- 1.5 teaspoons baking soda
- 2.3 cups confectioners' sugar
- 1 cup brown sugar dark packed ()
- 2 tablespoons dutch-process cocoa powder unsweetened
- 2 eggs at room temperature
- 1.8 cups flour

- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 tube chocolate icing black
- 8 servings orange food coloring
- 1 cup pecans coarsely chopped
- 1 cup raisins
- 0.5 teaspoon salt
- 0.5 cup cup heavy whipping cream sour
- 1.5 cups sugar
- 0.5 lb butter unsalted
- 6 oz butter unsalted at room temperature
- 1 teaspoon vanilla extract
- 0.3 cup milk whole

Equipment

- oven
- whisk
- wire rack
- hand mixer
- toothpicks
- wax paper

Directions

- Make cake: Preheat oven to 350F. Lightly grease 2 (8- or 9-inch) round cake pans; line with parchment, grease again and dust with flour.
- Beat butter and sugar with an electric mixer until fluffy.
- Add eggs one at a time, beating well after each addition. Beat in sour cream, then cocoa, baking soda, allspice, cinnamon, ginger and salt. Reduce speed to low; beat in apples and flour

until blended. Stir in raisins and pecans (batter will be thick).

- Spoon batter into pans, smoothing top.
- Bake until a toothpick inserted in center comes out clean, about 45 minutes. Cool on a wire rack for 10 minutes, turn out onto racks; remove wax paper; cool. Refrigerate until ready to use. (Cakes can be made a day ahead, wrapped tightly in plastic and refrigerated, or up to 3 weeks ahead and frozen.)
- Make brown-sugar frosting: Melt butter over medium heat; stir in brown sugar and cook over low heat, stirring, until sugar and butter are blended, about 5 minutes.
- Stir in milk and cook over medium heat just until mixture comes to a boil, stirring often.
- Let cool, about 1 hour.
- Add confectioners' sugar, about 1/2 cup at a time, whisking until smooth and spreadable.
- Whisk in vanilla.
- Add food coloring in small increments until icing is desired shade of pumpkin. Use immediately.
- Spread about 3/4 cup frosting evenly on top of a layer.
- Place second layer on first and frost top and sides with remaining frosting.
- Using black icing, pipe on a spiderweb (see photo). Make spiders with M&M's, adding eyes and legs with icing. (Cake can be loosely covered and kept at room temperature for up to 2 days or refrigerated for up to 5 days. Bring to room temperature before serving.)

Nutrition Facts

  
 **PROTEIN 4.09%**  **FAT 48.58%**  **CARBS 47.33%**

Properties

Glycemic Index:44.61, Glycemic Load:54.92, Inflammation Score:-8, Nutrition Score:23.680869371995%

Flavonoids

Cyanidin: 2.69mg, Cyanidin: 2.69mg, Cyanidin: 2.69mg, Cyanidin: 2.69mg Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 2.59mg, Catechin: 2.59mg, Catechin: 2.59mg, Catechin: 2.59mg Epigallocatechin: 1.63mg, Epigallocatechin: 1.63mg, Epigallocatechin: 1.63mg, Epigallocatechin: 1.63mg Epicatechin: 5.1mg, Epicatechin: 5.1mg, Epicatechin: 5.1mg, Epicatechin: 5.1mg Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg Eriodictyol: 0.08mg, Eriodictyol:

0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Quercetin: 1.49mg, Quercetin: 1.49mg, Quercetin: 1.49mg, Quercetin: 1.49mg

Nutrients (% of daily need)

Calories: 1291.03kcal (64.55%), Fat: 72.27g (111.19%), Saturated Fat: 30.05g (187.8%), Carbohydrates: 158.45g (52.82%), Net Carbohydrates: 149.99g (54.54%), Sugar: 112.77g (125.3%), Cholesterol: 156.98mg (52.33%), Sodium: 422.15mg (18.35%), Alcohol: 0.17g (100%), Alcohol %: 0.07% (100%), Protein: 13.71g (27.41%), Manganese: 1.76mg (87.78%), Vitamin E: 9.5mg (63.37%), Vitamin B2: 0.7mg (41.22%), Fiber: 8.46g (33.85%), Copper: 0.66mg (33.14%), Magnesium: 125.12mg (31.28%), Phosphorus: 294.78mg (29.48%), Vitamin A: 1428.07IU (28.56%), Vitamin B1: 0.41mg (27.24%), Selenium: 16.78µg (23.98%), Iron: 3.97mg (22.04%), Folate: 77.25µg (19.31%), Potassium: 614.34mg (17.55%), Calcium: 173.43mg (17.34%), Vitamin B3: 3.27mg (16.34%), Zinc: 2.18mg (14.55%), Vitamin B6: 0.17mg (8.74%), Vitamin B5: 0.76mg (7.55%), Vitamin D: 1.05µg (6.99%), Vitamin K: 7.05µg (6.72%), Vitamin B12: 0.25µg (4.23%), Vitamin C: 2.8mg (3.4%)