

## MUSTARD SPICE CAKE RECIPE

### Ingredients

- 2 1/4 cups cake flour\* (if do not have cake flour, use this simple substitution, for every cup of flour, remove 2 Tablespoons (Tbsp) of flour and substitute with cornstarch and sift together, several times.)
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 1/2 tbsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/2 tsp. ground cloves
- 1/2 tsp. ground mustard
- 1/2 cup unsalted butter, softened
- 2/3 cup sugar
- 3 jumbo eggs, beaten
- 1/3 cup Cherchies® Champagne Mustard
- 2/3 cup molasses
- 2 tbsp. honey
- 1/4 cup Cherchies® Apple Butter Spread
- 3/4 cup buttermilk



### CREAM CHEESE ICING

- 6 Tablespoons (Tbsp.) butter, softened
- 1 1/2 cups powdered (aka confectioner's sugar)
- 1/4 cup cream cheese, room temperature
- 1/2 teaspoon (tsp) vanilla extract
- 1/2 teaspoon (tsp) salt

### Preparation

Preheat the oven to 350 degrees. Grease a 9×9 or 11×7 glass baking dish or a bundt cake pan and set aside. Sift together cake flour, baking powder, baking soda, salt, cinnamon, ground ginger, ground cloves, *ground mustard* and set aside. Cream together the shortening and sugar. Add eggs one at a time. Then add the Cherchies® Champagne Mustard, molasses, Cherchies® Apple Butter Spread, and honey and beat until smooth. Add the dry ingredients alternately with the buttermilk, about a third at a time, blending just until just combined. Pour into the greased baking dish or bundt cake pan and bake about 45 minutes, or until the sides begin to brown and a knife inserted into the middle comes out clean. You could also use a toothpick. Let the cake cool for about 15 minutes in the pan and place a plate over the opening and carefully flip the cake to remove. Cover the cake and store, well wrapped, in the refrigerator. The cake improves with age, so make it a day ahead of when you plan to serve it. Make the cream cheese icing when ready to serve and spread over cake. Sprinkle cinnamon on the cake for a pretty presentation. Enjoy!