



Total Time  
**50 MIN.**

Serving Size  
**1 CUPCAKE**

Difficulty  
**EASY**

Flavourful spice cake or cupcakes get super-moist and delicious when they're made with our secret ingredient...tomato soup!

Yields  
**50**



### Tip

\*Optional Cream Cheese Frosting (6 cups): Beat 2 lb (0.9 kg) cream cheese with 1/2 lb (225 g) butter until smooth. Add 2 tbsp (30 mL) lemon zest and 1 tbsp (15 mL) vanilla extract and mix well. Gradually add 1.5 lb (680 g) confectioners sugar gradually to create a smooth, creamy frosting. Use as directed in recipe.

### INGREDIENTS

	WEIGHT	MEASURE
Flour, all purpose, sifted	6 1/2 cups	13/5 L
Baking powder	3 tbsp	45 mL
Baking soda	1/2 tbsp	8 mL
Nutmeg, ground	1 tsp	5 mL
Cinnamon, ground	2 tsp	10 mL
Cloves, ground	5 mL	1 tsp
Shortening	1 1/4 cups	325 mL
Sugar	3 1/2 cups	875 mL
Eggs, large, well-beaten	6 each	6 each
Campbell's® Reduced Sodium Condensed Tomato soup	24 oz (1/2 48 oz can)	750 mL (1/2 1.36 L can)
Water	125 mL	1 cup
Whipped topping or *Cream Cheese Frosting (prepared)	6 cups	1 1/2 L

### INSTRUCTIONS

1. Mix flour, baking powder, baking soda, nutmeg, cinnamon and cloves. Set aside.
2. Beat shortening with mixer at medium speed for 5 minutes.
3. Gradually add sugar and beat 5 minutes or more or until light and fluffy. Scrape sides of bowl frequently.
4. Add eggs. Beat for 2 more minutes.
5. Add soup with water. Add soup/water and flour mixture alternately, mixing until smooth.
6. Divide batter evenly between lined cupcake trays or greased and floured sheet pans (18" x 26"). One pan for 50 servings.
7. Bake at 350°F (180°C) for 35 minutes or until done.
8. Serve with whipped topping or cream cheese frosting - 2 tbsp (30 mL) per serving.