

Are You In?

Spiced Spaghetti Squash Cake

Ingredients

- 1 spaghetti squash, roasted
- 1 cup all-purpose flour
- 1 tsp baking soda
- 2 tsp five-spice powder
- 1/4 tsp salt
- 2 eggs
- 1 cup brown sugar
- 1/3 cup plain Greek yogurt
- 1/4 cup vegetable or canola oil
- 4 ounces cream cheese, at room temperature
- 1/4 cup unsalted butter, at room temperature
- 1/4 cup powdered sugar
- 1 tbsp milk (or more if needed)

Directions

1. Pull strands of the roasted squash with a fork. Squeeze out excess liquid. Set aside 2 cups of squash for the cake.
2. Preheat oven to 350 degrees F. Grease an 8-inch round cake pan and line with parchment paper.
3. In a bowl, whisk together flour, baking soda, five-spice powder and salt. In a separate bowl, mix together eggs, sugar, yogurt and oil. Stir together flour and egg mixture. Fold in squash.
4. Pour batter into pan. Bake until a toothpick comes out clean, about 45 minutes. Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
5. To prepare frosting, beat together cream cheese, butter, powdered sugar and milk until smooth. Spread over the cooled cake.

Original recipe source: www.pccmarkets.com