



Total Time
50 MIN.

Serving & Size
1 PIECE (4" X 3")

Difficulty
EASY

Yields
64

Try our Tomato Soup Spice Cake made with Campbell's® Healthy Request® Condensed Tomato Soup topped with a light cream cheese frosting. This decadent dessert is the perfect addition to any menu.

Nutrition Facts	
Serving Size	1 piece (4" x 3")
Amount Per Serving	
Calories 319	
% Daily Value	
Total Fat 9.5g	15%
Saturated Fat 4.3g	22%
Cholesterol 14mg	5%
Sodium 575mg	24%
Total Carbohydrate 57g	19%
Dietary Fiber 0.2g	1%
Protein 3.9g	8%
Vitamin A 1%	Vitamin C 3%
Calcium 10%	Iron 5%

INGREDIENTS **WEIGHT** **MEASURE**

	Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea	50 oz.	1 cans
	spice cake mix	5 lb.	17 cups
	water		3 cups
	light cream cheese	4 lb.	
	margarine	1 lb.	
	lemon zest		1/4 cups
	vanilla extract		2 tbsp.
	confectioners' sugar	3 lb.	3 qt.

INSTRUCTIONS

1. Preheat convection oven to 300°F. or a conventional oven to 350°F.
2. Place soup in bowl of mixer equipped with a paddle attachment. Add dry cake mix and beat on medium speed for 2 minutes.
3. Add water gradually while mixing on low speed. Stop mixer and scrape bowl.
4. Continue to mix on low speed for 2 minutes. Don't over mix.
5. Spread mixture evenly into 4 prepared (greased and floured greased and paper-lined) half sheet pans or 2 full sheet pans (6 cups batter per half sheetpan or 12 cups batter per full sheetpan) or into 8 prepared 9-inch round cake pans (3 cups per 9-inch round) and smooth over top of cakes.
6. Bake cakes 25-35 minutes, rotating the cakes in the oven after 15 minutes for more even cooking, until a food pick inserted into the center of the cakes comes out clean and when center springs back when touched. Remove from heat and let cool completely before frosting with Cream Cheese Frosting*.

*To make the frosting: In a mixing bowl equipped with a whip, beat together cream cheese and margarine until smooth. Add lemon zest and vanilla and gradually add the sugar to create a smooth creamy frosting. Use as directed above.

 **TIP**

Recipe for 64 portions makes four (4) half sheet cakes, two (2) full sheet cakes or four (4) 9-inch round cakes.