



Total Time  
**35 MIN.**

Serving & Size  
**1 PIECE**

Difficulty  
**EASY**

Yields  
**100**


Who would have ever thought that Campbell's® Tomato Soup could lead to spice cake? This classic recipe will surprise you and keep your patrons asking for more.

<b>Nutrition Facts</b>	
Serving Size	1 PIECE
<b>Amount Per Serving</b>	
<b>Calories</b> 383	
	<b>% Daily Value</b>
<b>Total Fat</b> 12.3g	<b>19%</b>
<b>Saturated Fat</b> 5g	<b>25%</b>
<b>Cholesterol</b> 42mg	<b>14%</b>
<b>Sodium</b> 272mg	<b>11%</b>
<b>Total Carbohydrate</b> 65.5g	<b>22%</b>
<b>Dietary Fiber</b> 0.5g	<b>2%</b>
<b>Protein</b> 3.7g	<b>7%</b>
Vitamin A 9%	Vitamin C 1%
Calcium 6%	Iron 5%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

all-purpose flour	61 oz.	3 1/4 qt.
baking powder		20 tsp.
baking soda		4 tsp.
nutmeg, ground		2 tbsp.
ground cloves		1 tbsp.
ground cinnamon		1 tbsp.
vegetable shortening	1 lb.	2 1/2 cups
sugar	3 lb.	6 665/997 cups
egg, large, well beaten		12 ea.
 <b>Campbell's® Healthy Request® Condensed Tomato Soup</b> , 50 oz ea	50 oz.	1 cans
cream cheese	64 oz.	
milk		1 cups
vanilla extract		3 tbsp.
confectioners' sugar	128 oz.	



### 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 more or until light and fluffy. Scrape sides of bowl frequently.
4. Add eggs. Beat 2 minutes more.
5. Add soup and flour mixture alternately, mixing until smooth.
6. Divide batter evenly between 2 greased and floured sheet pans (18" x 26").
7. Bake at 350°F. for 35 minutes or until done.
8. Frost with Cream Cheese Frosting.