

Homemade Spice Cake Mix by Lynn's Recipes



Lynn demonstrates how to make your own Homemade Spice Cake Mix. You can use this like you use a boxed cake mix from the grocery store. Adapted from iambaker.net.

Dry Ingredients:

- 1-1/4 cups all purpose flour
- 1 cup brown sugar
- 2 Tablespoons corn starch
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon ground ginger
- 2 teaspoons pumpkin spice

Wet Ingredients:

- 1/2 cup milk
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup softened butter

Place all dry ingredients in a bowl and sift to combine. Make sure to get rid of all lumps. Pour all dry ingredients into a Mason jar or air-tight container. Store in pantry until ready to make cake.

When ready to make a cake or cupcakes:

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Preheat oven to 350°. Grease and flour 2-8" round cake pans and set aside.

In a medium bowl, add the eggs, milk and vanilla and beat together with a whisk. Set aside.

Using a stand mixer or a hand mixer, cream butter until light and fluffy.

With the mixture on low, start by alternating the dry mixture and the egg mixture.

Pour 1/3 of the dry mixture into the creamed butter, then add ½ of the egg mixture. Continue, alternating until all ingredients are used. Mix by hand to incorporate any ingredients that may not have been mixed in.

Divide mixture between the 2 prepared pans and bake for about 18 minutes until a toothpick comes out clean.

If using a 9x13" pan, bake about 30 minutes.

For cupcakes, bake about 15 minutes. This batter will make 14-16 cupcakes.

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