

# TOMATO SOUP CAKE

**From the Kitchen of:** Claire DeBlanc, Sustainability Coordinator – Circular Economy, OSI

**Preparation Time:** 10 minutes | **Cook Time:** 45 minutes | **Cooling Time:** 20 minutes

**Yield:** 1 cake, 8 slices | **Common Allergens:** Wheat, Milk (Optional)

“This is a warming spice cake that is great for a cold winter day, or, as tradition in my family, for a grandparent’s birthday! Tomato soup cake combines two things that don’t usually go together – cake and soup – to make something that is surprisingly good!

“When my grandpa was young and away at school, his mother would send him a cake for his birthday. Instead of sending a “normal” cake, which would spoil too quickly, she sent him a tomato soup cake. According to my grandpa, tomato soup cakes stay fresh for much longer than regular cakes. To this day, tomato soup cake is a comfort food for my grandpa, and he enjoys it on his birthday every year. My grandma likes to add nuts to this recipe and my grandpa likes to add raisins. I see this as an example of my grandfather and his mother practicing sustainability, likely without even being aware of it. Because the cake stays fresh longer, there is less opportunity for food waste.”

## INSTRUCTIONS:

- Preheat the oven to 375° F.
- Add the spice cake mix, tomato soup, water, banana, and olive oil to a bowl and mix well.
- Add 1 1/2 cups raisins (if using) nutmeg, and cloves, and mix before pouring the batter into a prepared cake pan.
- Bake the batter for around 45 minutes, until you stick a toothpick into the cake and it comes out clean.
- While the cake is baking, make the frosting by adding the cream cheese, powdered sugar, water, and vanilla to a mixer and mix well.
- After the cake is out of the oven, let it cool fully, around 15-20 minutes. Then, spread the frosting on top.
- Serve and enjoy!



## CLAIRE’S SUSTAINABILITY TIP:

If you have too many tomatoes or bananas and they’re about to go bad, stick them in the freezer until you are ready to make your tomato soup cake!

## INGREDIENTS:

### FOR THE CAKE:

- 1 box of spice cake mix (plant based, if desired)
- 1 cup tomato soup
- 1/4 cup water
- 1 banana, well mashed
- 1/3 cup olive oil
- 1 1/2 cups raisins (optional)
- 1 teaspoon nutmeg
- 1/2 teaspoon cloves

### FOR THE FROSTING:

- 1 package of cream cheese (plant-based, if desired)
- 1 1/2 cups powdered sugar
- 1 Tablespoon water
- 1 teaspoon vanilla