

Classic Spanish Bar Cake Recipe with Cream Cheese Frosting

Classic Spanish Bar Cake with Cream Cheese Frosting



OVEN
325°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cake:

- 2 cups water
- 3/4 cup raisins
- 1/2 cup vegetable oil
- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 1/2 teaspoons pumpkin pie spice
- 1 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1 large egg, lightly beaten
- 3/4 cup walnuts, very finely chopped (optional)

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- 1/4 cup unsalted butter, softened
- 2 1/4 cups powdered sugar
- 1/4 teaspoon fine salt

DIRECTIONS

1. Step 1: Prepare the Cake: Preheat oven to 325°F (160°C).
2. Grease an 8x8 baking pan, line the bottom with parchment paper, and lightly dust with flour.
3. In a saucepan, combine 2 cups water and raisins. Bring to a boil, then simmer for 10 minutes.
4. Stir in vegetable oil and let cool to room temperature.
5. Step 2: Mix the Dry Ingredients: In a mixing bowl, whisk together the flour, sugar, pumpkin pie spice, baking soda, and salt.
6. Step 3: Combine & Bake: Add the dry ingredients to the cooled raisin mixture.
7. Stir in the egg and walnuts (if using).
8. Pour the batter into your prepared pan and smooth the top.
9. Bake for 35-40 minutes, or until a toothpick comes out with moist crumbs.
10. Cool completely before frosting.
11. Step 4: Make the Frosting: Beat cream cheese and butter until creamy and smooth.
12. Gradually add powdered sugar and salt, and beat until fluffy.
13. Step 5: Assemble the Spanish Bar Cake: Slice the cooled cake horizontally to create two layers.
14. Spread half the frosting on the bottom layer.
15. Add the second layer and cover the top with remaining frosting.
16. Use a fork to gently score the top if you want that traditional grooved pattern.

SWAPS & NOTES

& Swaps Pumpkin Pie Spice : If you don't have a premixed version, combine 1 tsp cinnamon, 1/4 tsp nutmeg, 1/8 tsp cloves, and 1/8 tsp allspice.

Raisins : Golden raisins can be used for a slightly different texture and lighter flavor.

Walnuts : Optional, but they add a lovely crunch and contrast.

Cream Cheese : Full-fat works best for rich texture, but you can use low-fat in a pinch.

TIPS FOR SUCCESS

Let the boiled raisin mixture cool completely before mixing in eggs to avoid curdling.

Chill the cake slightly before slicing in half for cleaner layers.

Store leftovers in the refrigerator for best freshness, but let it come to room temperature before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-spanish-bar-cake-recipe-with-cream-cheese-frosting/>