

Spanish Bar Cake Recipe with Cream Cheese Frosting

1 1/2 teaspoons pumpkin pie spice



OVEN
325°F

TIME
10 min

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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 frosting:

- 8 ounces cream cheese, room temperature
- 1/4 cup unsalted butter, room temperature
- 2 1/4 cups powdered sugar
- 1/4 teaspoon fine salt

DIRECTIONS

1. Prepare the pan and oven: Preheat your oven to 325°F. Grease an 8x8-inch pan with baking spray, line the bottom with parchment paper, and set it aside.
2. Cook the raisin mixture: In a large saucepan, combine the water and raisins. Bring the mixture to a gentle boil and cook for 10 minutes.
3. Add the vegetable oil to the raisin mixture and allow it to cool to room temperature.
4. Mix the dry ingredients: In a separate bowl, whisk together the flour, sugar, pumpkin pie spice, baking soda, and salt until well combined and free of lumps.
5. Make the batter: Stir the dry ingredients into the cooled raisin mixture.
6. Add the lightly beaten egg and the finely chopped walnuts, if using, and mix until combined.
7. Bake the cake: Pour the batter into the prepared pan and smooth the top.
8. Bake for 35 to 40 minutes, or until a toothpick inserted in the center comes out mostly clean with a few moist crumbs.
9. Let the cake cool completely before frosting.

SWAPS & NOTES

Raisins are essential to the character of this cake, so even if you are not usually a raisin person, they are worth keeping here.

They cook down into the cake and help create that signature texture and flavor.

The walnuts are optional, but they add a little contrast and a subtle nuttiness that pairs well with the spiced cake.

If you want the cake extra smooth and classic, you can leave them out.

TIPS FOR SUCCESS

Let the raisin mixture cool before adding the dry ingredients and egg.

If it is too hot, it can affect the batter texture and the egg.

You want it just done so it stays moist and tender.

Cool the cake completely before slicing and frosting.

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

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