



### ***Evelyn's Coffee 'N Spice Cake***

(1971 Award Winning Bake-Off Recipe)

**Note:** *The following recipe appears as it did for my winning Pillsbury Bake-Off entry. It calls for Pillsbury's Coconut Pecan Frosting Mix, no longer available. Substitute 3/4 c. Pillsbury Coconut/Pecan (or Coconut/Almond) Frosting (ready-made, "in the tub") found alongside the cake mixes in your local market.*

2 1/2 c. all-purpose flour  
1 1/4 c. sugar  
2 tsp. baking powder  
1 tsp. baking soda  
1 1/2 tsp. cinnamon  
1/2 tsp. ground cloves  
3 eggs  
1/3 c. hot coffee  
SUBSTITUTED INGREDIENT: 3/4 c. Pillsbury Coconut/Pecan (or Coconut/Almond) Frosting ("in the tub")  
1 c. (1/2 pt.) sour cream  
3/4 c. butter, softened

Preheat oven to 350 degrees. Grease and flour a 10 inch Bundt or tube pan. In large bowl, combine all ingredients. Beat 3 minutes at medium speed, scraping bowl occasionally. Pour into prepared pan. Bake at 350 degrees for 60 - 65 minutes, or until toothpick comes out clean. Cool cake upright in pan for 15 minutes. Remove from pan and cool completely. If desired, drizzle with glaze.

#### Glaze:

1 1/2 c. powdered sugar  
2 tbsp. hot coffee  
1 tbsp. butter, softened

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