Spaghetti Squash Cake

Ingredients:

**Servings:**

                              

The ingredient amounts have been scaled to the new serving size. Any ingredient amounts, cooking times, and/or temperatures referenced in the directions still refer to the original serving size.

CAKE

* 2 2/3 cups [granulated sugar](http://www.food.com/library/sugar-139)
* 2 2/3 cups packed [brown sugar](http://www.food.com/library/brown-sugar-375)
* 2 cups [butter](http://www.food.com/library/butter-141), softened
* 2 teaspoons [ground ginger](http://www.food.com/library/ginger-166)
* 2 teaspoons [ground cinnamon](http://www.food.com/library/cinnamon-324)
* 8 large [egg](http://www.food.com/library/egg-142)
* 16 tablespoons [low-fat milk](http://www.food.com/library/milk-360)
* 8 teaspoons [vanilla extract](http://www.food.com/library/vanilla-350)
* 10 cups [all-purpose flour](http://www.food.com/library/flour-64)
* 8 teaspoons [baking powder](http://www.food.com/library/baking-powder-6)
* 1 teaspoon [salt](http://www.food.com/library/salt-359)
* 8 cups chopped cooked [spaghetti squash](http://www.food.com/library/spaghetti-squash-132)
* 8 tablespoons [powdered sugar](http://www.food.com/library/powdered-sugar-140)

ORANGE-CREAM CHEESE GLAZE

* 16 tablespoons [cream cheese](http://www.food.com/library/cream-cheese-506)
* 4 teaspoons grated orange rind
* 8 cups sifted [powdered sugar](http://www.food.com/library/powdered-sugar-140)
* 18 teaspoons [low-fat milk](http://www.food.com/library/milk-360)

Directions:

1

CAKE:.

2

Preheat oven to 350ºF.

3

Coat a round cake pan with cooking spray; line bottom of pan with wax paper.

4

Coat wax paper with cooking spray; set pan aside.

5

Beat sugars, butter, ginger, & cinnamon until well-blended.

6

Stir in milk, vanilla, & egg; beat until well-blended.

7

Combine flour, baking powder, & salt in bowl; stir with whisk.

8

Stir in sugar mixture & squash.

9

Spoon into cake pan, spread evenly.

10

Bake 35 minutes or until wooden pick inserted in center comes out clean.

11

Cool 5 minutes.

12

Remove from pan; carefully peel off wax paper.

13

Spoon Orange-Cream Cheese Glaze over top.

14

Sprinkle with pecans.

15

GLAZE:.

16

Beat cream cheese & orange rind until well-blended.

17

Add sugar & milk; beat until well blended.