



Olive Oil Spice Cake

For the cake:

- 1 1/2 cups white sugar
- 1 cup mild extra virgin olive
- 1 teaspoon bourbon vanilla extract
- 2 cups cooked, pureed butternut squash or canned pumpkin
- 4 eggs
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 3 teaspoons baking powder
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1 cup chopped walnuts (optional)

For the glaze:

- 2 cups powdered sugar
- 1/4 cup heavy cream
- 1 teaspoon bourbon
- 2 teaspoons vanilla balsamic

- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 cup bundt pan or 12 x 18 inch pan. Sift together the flour, baking powder, baking soda, salt, ginger and cinnamon. Set aside.
 2. In a large bowl combine sugar and oil. Blend in vanilla and butternut squash or pumpkin, then beat in eggs one at a time. Gradually beat in flour mixture. Stir in nuts. Spread batter into prepared 12x18 inch pan.
 3. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- While the cake is baking, whisk together all the ingredients for the glaze until smooth and lump free. Allow the cake to cool for 15 minutes and then invert it on to a serving plate. While the cake is still warm, drizzle the glaze over the cake evenly. Serve at room temperature