

## Parsnip Cake with Brown Sugar Glaze

2 cups AP flour  
1 tsp baking powder  
1 tsp baking soda  
2 tsp ground cinnamon  
1 tsp ground ginger  
½ tsp ground cardamom  
½ tsp freshly grated nutmeg  
½ tsp salt  
1 ½ cups packed light brown sugar  
¾ cup vegetable oil  
½ cup vanilla full fat yogurt  
3 large eggs  
2 cups peeled and finely grated parsnips

For the glaze:

½ cup packed light brown sugar  
4 Tbs unsalted butter  
¼ cup heavy cream  
1 tsp vanilla extract  
1 cup roughly chopped walnuts

Preheat the oven to 350 degrees. Butter a 9 by 13-inch baking pan. For individual cakes, you can also use paper baking cups.

In a medium bowl, whisk together the flour, baking powder, baking soda, spices, and salt. In a large bowl, whisk together the brown sugar, oil, and yogurt until well blended. Whisk in eggs one at a time. Add the flour mixture and stir until blended. Stir in the parsnips. Pour the batter into prepared pan or baking cups and bake for 40 to 45 minutes (9 by 13-inch pan) or 15 to 18 minutes for baking cups (depending on size) until a cake tester inserted in the center comes out clean.

While the cake is baking, prepare the glaze. In a small saucepan, combine the brown sugar, butter, cream, and vanilla. Cook the mixture over medium heat until the sugar dissolves and the syrup thickens slightly. Whisk until smooth. Remove from the heat and add the walnuts. Pour the glaze over the cake.