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Tomato Soup Cake with Toasted Walnut and Cream Cheese Frosting

4 tablespoons butter
2 cups sugar
2 eggs
2 cans Tomato Soup
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons salt
2-1/2 cups flour
2 teaspoons cinnamon
1 teaspoon cloves

Blend butter, sugar and eggs. Sift dry ingredients together and add alternately with soup. Pour into bundt pan. Bake at 350 for about 45 minutes or until toothpick inserted in center of cake comes out clean.

Toasted Walnut and Cream Cheese Frosting

Recipe courtesy Emeril Lagasse

4 ounces cream cheese, softened
2 ounces (1/2 stick) butter, softened
3/4 pound (about 3 cups) confectioners' sugar, sifted
1 teaspoon pure vanilla extract
2 to 3 tablespoons milk
1/2 cup toasted walnut pieces

In a large mixing bowl, with an electric mixer, cream the cheese and butter. Add the sugar, 1/2 cup at a time, mixing after each addition. Add the vanilla and milk and mix well. Fold in the walnut pieces.