

PUMPKIN CAKE WITH CREAM CHEESE FROSTING

INGREDIENTS:

CAKE:

❖ Eggs	4 ea
❖ Pumpkin puree ¹	15 oz
❖ Sugar	1 ½ Cup
❖ Vegetable oil	1 Cup
❖ Vanilla extract	1 tsp
❖ Flour (all purpose) ²	2 Cups
❖ Baking powder	2 tsp
❖ Baking soda	1 tsp
❖ Salt ³	1 tsp
❖ Cinnamon	1 tsp
❖ Nutmeg	¼ tsp

FROSTING:

❖ Cream cheese	3 oz
❖ Vanilla extract	1 tsp
❖ Powdered sugar	2 Cups

METHOD:

CAKE:

1. Pre-heat oven to 350°
2. In a large bowl, whisk together eggs, pumpkin, sugar, oil and vanilla extract until combined.
3. In a medium bowl, sift together flour, baking powder, baking soda, salt, cinnamon and nutmeg and mix together.
4. Add dry ingredients to the wet ingredients and stir to combine.
5. Pour batter into an UNGREASED 9x13 pan and bake at 350° for 30-35 minutes or until a tester comes out clean and the cake springs back when poked.
6. Cool completely.

FROSTING:

1. Beat together cream cheese, butter and vanilla until smooth.
2. Add in powdered sugar and beat until smooth.
3. Spread frosting evenly over the top of the cake and decorate with desired toppings. I used fall-colored Sixlets

Notes:

1. Be sure to use puree NOT pie filling
2. Fro gluten free use gluten free flour and add 1 tsp xanthan gum.
3. I prefer to use a fine sea salt.

