

Pumpkin Cake

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 and 1/2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 cup vegetable oil
- 4 eggs
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 1 (15 ounce) can pumpkin puree (not pumpkin pie filling)
- 1 and 1/2 teaspoons vanilla extract

Cream Cheese Frosting:

- 8 ounces cream cheese, softened to room temperature
- 1/2 cup unsalted butter, softened
- 3 cups confectioners' sugar
- 1 1/2 teaspoons vanilla extract
- 1/8 teaspoon salt
- 1/8 teaspoon cinnamon
- 4 drops orange food coloring (more if desired)

Instructions

1. Preheat the oven to 350° spray 2 mini-Bundt cake pans (6 cavities in each) or 2 large Bundt cake pans with cooking spray.
2. Whisk the flour, baking powder, baking soda, salt, cinnamon, nutmeg, allspice spice together in a large bowl. Set aside. Whisk the oil, eggs, brown sugar, granulated sugar, pumpkin, and vanilla extract together until combined. Pour the wet ingredients into the dry ingredients and whisk until completely combined.
3. Spread batter into the prepared pans. Bake for 20-24 minutes or 35-40 minutes depending on size of pans. Baking times vary, so keep an eye on yours.
4. Remove the cake from the oven and set the entire pan on a wire rack. Allow to cool completely. After about 45 minutes, I usually place the cake in the refrigerator to speed things up.

Make the frosting:

5. In a large bowl using a mixer, beat the cream cheese and butter together until smooth and creamy.
6. Add 3 cups confectioners' sugar, vanilla, salt, cinnamon, and food coloring. Beat again on low speed for 30 seconds, then switch to high speed and beat for 2 minutes. Add more food coloring to make the color your wish.
7. Spread the frosting on the cooled cake. Refrigerate for 30 minutes before serving. This helps sets the frosting and makes cutting easier.
8. Cover leftover cake tightly and store in the refrigerator for 5 days.