

Pumpkin Cake with Cinnamon Cream Cheese Frosting

Ingredients

Dry- 1 c AP flour, 1 tsp baking powder, ½ tsp baking soda, ½ tsp cinnamon, 1 tsp pumpkin pie spice, ½ tsp kosher salt

Wet- 2 room temp eggs, ½ c avocado or canola oil, 1 tsp vanilla, 1 c canned pumpkin puree, ½ c white sugar, ¼ c brown sugar

Frosting- ¼ c room temp unsalted butter, 4 oz room temp cream cheese, ½ tsp vanilla, pinch of fine salt, 1 c powdered sugar *sifted with* ½ tsp cinnamon

Directions

Preheat oven to 350. Spray a 9-in round cake pan with baking spray, line with a parchment circle and spray again; set aside. In a large bowl, whisk dry ingredients; set aside. In a medium bowl, whisk wet ingredients until just combined. Pour the wet mixture into the dry mixture and stir until just combined. Pour the batter into the pan and spread evenly. Bake for about 25 minutes, until a toothpick comes out clean. Cool cake on a rack for 15 minutes, then run a knife around edge then remove cake to rack to cool completely before icing and serving 8-10. For icing- in a medium bowl, mix butter and cream cheese with a hand mixer. Add vanilla and salt then sugar/cinnamon mix. Once combined turn mixer to high for 1 minute to fluff the icing.

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