

PUMPKIN CAKE

WITH

CREAM CHEESE ICING

INGREDIENTS

PUMPKIN CAKE

3/4 cup butter, softened

3 eggs, room temperature

1 (15oz) can pure pumpkin

2 1/2 cups sugar

2 1/3 cup flour

1 Tbsp pumpkin pie spice

1 tsp baking powder

1/2 tsp baking soda

1 tsp vanilla

1 cup buttermilk

CINNAMON CREAM CHEESE ICING

1 stick of butter, softened

1 block of cream cheese, softened

4 cups powdered sugar

1 tsp cinnamon

PREP TIME: 30 MINS

COOK TIME: 30 MINS

TOTAL TIME: 1 HOUR

DIRECTIONS

Preheat the oven to 350

In a medium bowl combine flour, baking soda, baking powder, and pumpkin pie spice, set aside. In a medium bowl or using your stand mixer cream butter and sugar together for 2 minutes, or until light and fluffy (scraping the sides half-way). Reduce speed to low add eggs, combine well. Next add the pumpkin and vanilla mix to combine. Keeping the mixer on low alternate the dry ingredients with the buttermilk, scraping the sides when necessary, mix until dry ingredients are no longer visible.

Using a 13×9 baking pan, bake for 25-30 minutes or until a toothpick fully inserted comes out clean. For cupcakes Line a cupcake tin and fill mixture 2/3 of the way full, bake for 18 – 22 minutes or until a toothpick fully inserted comes out clean.

While the cake is baking, grab a medium bowl and cream together room temperature butter and cream cheese on med-high until light and fluffy. Add the powdered sugar and cinnamon until fully incorporated.

**Note, If the icing is too thick add a tiny bit of milk to thin it out.

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