

## PUMPKIN CAKE

### INGREDIENTS

15	OZ	PUMPKIN PUREE
400	GRAMS	SUGAR
8	OZ	VEGETABLE OIL
4		EGGS
1/4	TSP.	SALT
250	GRAMS	FLOUR, ALL-PURPOSE
15	GRAMS	BAKING SODA
5.2	GRAMS	CINNAMON
4.5	GRAMS	BAKING POWDER
1	RECIPE	CREAM CHEESE FROSTING *SEE REVERSE FOR RECIPE*

**SERVINGS:**

**12**

**TIME TO PREP:**

**15 MINUTES**

**COOK TIME:**

**30 MINUTES**

**COOK TEMP:**

**350°**

### DIRECTIONS

- **PREHEAT THE OVEN TO 350° F.**
- **COMBINE SALT, FLOUR, BAKING SODA, CINNAMON & BAKING POWDER IN A BOWL AND WHISK UNTIL WELL MIXED.**
- **CREAM SUGAR & OIL IN A LARGE BOWL. WHISK IN EGGS.**
- **SLOWLY ADD YOUR DRY INGREDIENTS TO YOUR WET INGREDIENTS UNTIL COMPLETELY COMBINED.**
- **ADD PUMPKIN TO CAKE BATTER AND MIX WELL.**
- **POUR INTO A GREASED BAKING DISH AND BAKE UNTIL A TOOTHPICK INSERTED IN THE CENTER COMES OUT CLEAN. USUALLY AROUND 30 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 200°F**

### TIPS & TRICKS

- ✓ **THIS RECIPE WILL MAKE ONE 9X13 CAKE, 12 CUPCAKES OR ONE 2 LAYER CAKE.**
- ✓ **REDUCE HEAT TO 325° F IF BAKING IN A DARK PAN.**

## WHIPPED CREAM CHEESE FROSTING

### INGREDIENTS

16	OZ	CREAM CHEESE, COLD
200	GRAMS	SUGAR
12	OZ	HEAVY CREAM
PINCH		SEA SALT
10	ML	VANILLA EXTRACT

**YIELD:**  
**36 OZ / 4 CUPS**  
**TOTAL TIME:**  
**10 MINUTES**

### DIRECTIONS

- USING A MIXER WHIP THE COLD CREAM CHEESE AND SUGAR TOGETHER FOR 2 MINUTES.
  - ADD THE HEAVY CREAM, SEA SALT AND VANILLA AND WHIP FOR 2 MORE MINUTES.
  - TASTE AND ADD MORE CREAM, VANILLA OR SALT IF NECESSARY.
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## TRADITIONAL CREAM CHEESE FROSTING

### INGREDIENTS

16	OZ	CREAM CHEESE, SOFTENED
8	OZ	BUTTER, SOFTENED
1	LB	POWDERED SUGAR
10	ML	VANILLA EXTRACT

**YIELD:**  
**36 OZ / 4 CUPS**  
**TOTAL TIME:**  
**10 MINUTES**

### DIRECTIONS

- USING A MIXER WHIP THE CREAM CHEESE AND BUTTER TOGETHER TILL SMOOTH.
- GRADUALLY ADD THE POWDERED SUGAR AND MIX UNTIL FULLY COMBINED.
- ADD VANILLA AND TASTE JUST TO MAKE SURE IT IS PERFECT!