

FROM THE KITCHEN OF...



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 <small>*SEE REVERSE FOR RECIPE*</small>

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.

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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.

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!