

# Make It Sweet.

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## Pumpkin Spice Cake

The warm spicy flavors in this cake are perfect for this time of year – when we are wishing for cooler fall weather! The pumpkin makes this cake super moist and it is a simple mixing method for a scratch cake.

Preheat oven to 325° F. Prepare 2 - 9" round (2" deep) cake pans with non-stick spray, line them with parchment paper circles and set aside.

Combine dry ingredients – flour, baking powder, baking soda, salt, cinnamon, cardamom, ginger and cloves in a bowl, mix well with a whisk and set aside. In the bowl of a stand mixer fitted with the paddle attachment or in a large mixing bowl with a hand mixer, cream together the room temperature butter and the brown sugar until smooth and creamy. Add eggs one at a time and mix until incorporated before adding the next. Add the pumpkin and vanilla and mix. Alternate adding the dry mixture and the buttermilk – starting and ending with the buttermilk. Split the batter evenly between the two pans. Bake for 25 to 30 mins until the cake starts to pull away from the sides of the pan and it springs back when pressed on the top. Cool in the pan for 10 minutes. Remove cakes from the pans and let cool completely before icing.

12 Tbsp (170g) Unsalted Butter (room temp)  
1 ¾ C packed (400g) Dark Brown Sugar  
3 Eggs  
1 15 oz can 100% Pumpkin Puree  
1 1/2 Tbsp Vanilla Bean Paste  
3C (300g) Cake Flour  
1/2 tsp Baking Powder  
1 ½ tsp Baking Soda  
¾ tsp Salt  
1 tsp Cinnamon  
½ tsp Cardamom  
½ tsp Ground Ginger  
¼ tsp Ground Cloves  
¾ C Buttermilk

## Molasses

## Cream Cheese Icing

This is a basic cream cheese icing - but the addition of even this little amount of molasses gives it a lot of flavor. You could use maple syrup instead of the molasses for another good flavor combination with this cake.

8 oz Cream Cheese (room temp)  
8 oz Unsalted Butter (room temp)  
1 lb Powdered Sugar  
1 Tbsp Vanilla Bean Paste  
1 Tbsp Molasses

Mix the cream cheese and butter together with the paddle attachment for a stand mixer or with a hand mixer until smooth and creamy. Add the powdered sugar and mix slowly at first until it is all incorporated and smooth. Add vanilla bean paste and molasses and mix until incorporated.  
Yield: Enough to fill and ice a double layer 9" round cake.

## Assembly

Place one layer of cake – bottom down onto cake plate or board that has a tiny bit of icing spread on it to hold the cake in place. Ice the top of that cake with a thin layer of icing. Put the next layer on – bottom up this time. Press the cake top to settle the cakes together. Ice the top first and then the sides. Smooth. Add chopped nuts to the side or top as a garnish if desired. This cake should be stored in the fridge and can be stored for up to 5 days. Bring it to room temperature to serve. Enjoy!