



A Little Country Pumpkin Cake

READY IN



45 min.

SERVINGS



12

CALORIES



735 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup baking sticks butter flavor all-vegetable shortening crisco®
- ☐ 2 cups confectioners' sugar
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 cups granulated sugar
- ☐ 1 tablespoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves

- ☐ 1 teaspoon ground ginger
- ☐ 3 tablespoons milk
- ☐ 12 servings nuts chopped
- ☐ 0.5 cup raisins
- ☐ 0.8 teaspoon salt
- ☐ 16 ounce solid-pack pumpkin canned not pumpkin pie filling
- ☐ 1 tablespoon vanilla extract
- ☐ 1 cup baking sticks all-vegetable shortening melted crisco®
- ☐ 2 cups water boiling

Equipment

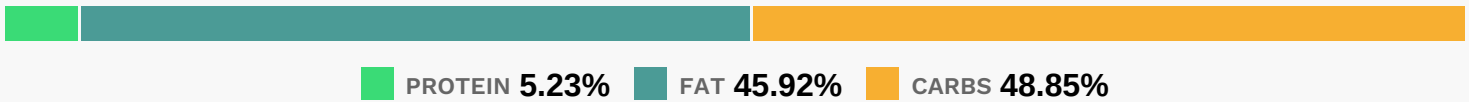
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ colander

Directions

- ☐ Heat oven to 350 degrees F. Grease 10-inch round cake pan with CRISCO® Butter Flavor Shortening or CRISCO® Shortening. Flour lightly.
- ☐ For cake, pour boiling water over raisins in colander.
- ☐ Drain. Press lightly to remove excess water.
- ☐ Combine granulated sugar, melted CRISCO® Shortening, pumpkin and eggs in large bowl. Beat at medium-high speed of electric mixer 5 minutes.
- ☐ Combine flour, cinnamon, baking powder, baking soda, ginger, salt and cloves in medium bowl.

- ☐ Add to pumpkin mixture, 1 cup at a time, beating at low speed after each addition until blended. Stir in raisins with spoon.
- ☐ Pour into pan.
- ☐ Bake for 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 to 15 minutes before removing from pan.
- ☐ Place cake, top side up, on wire rack. Cool completely.
- ☐ Place cake on serving plate.
- ☐ For frosting, melt CRISCO® Butter Flavor All-Vegetable Shortening in small saucepan on low heat.
- ☐ Transfer to medium bowl.
- ☐ Add confectioners' sugar. Beat at low, then high speed until blended.
- ☐ Add milk and vanilla. Beat at high speed until smooth and frosting is of desired spreading consistency.
- ☐ Frost top and side of cake. Press nuts into side of cake and around outside top edge.

Nutrition Facts



Properties

Glycemic Index:30.71, Glycemic Load:39.02, Inflammation Score:-9, Nutrition Score:17.365217333255%

Nutrients (% of daily need)

Calories: 735.15kcal (36.76%), Fat: 38.72g (59.57%), Saturated Fat: 8.01g (50.08%), Carbohydrates: 92.67g (30.89%), Net Carbohydrates: 85.46g (31.08%), Sugar: 53.28g (59.2%), Cholesterol: 55.01mg (18.34%), Sodium: 417.68mg (18.16%), Alcohol: 0.37g (100%), Alcohol %: 0.2% (100%), Protein: 9.92g (19.84%), Vitamin A: 3228.45IU (64.57%), Manganese: 1.1mg (54.86%), Fiber: 7.2g (28.81%), Copper: 0.48mg (24.12%), Phosphorus: 222.79mg (22.28%), Magnesium: 83.73mg (20.93%), Folate: 73.5µg (18.38%), Selenium: 12.53µg (17.9%), Vitamin B2: 0.3mg (17.8%), Iron: 3.1mg (17.24%), Vitamin B1: 0.25mg (16.6%), Vitamin B3: 2.89mg (14.47%), Vitamin B5: 1.27mg (12.73%), Vitamin K: 11.75µg (11.19%), Zinc: 1.63mg (10.89%), Calcium: 101.07mg (10.11%), Vitamin E: 1.5mg (9.98%), Vitamin B6: 0.2mg (9.97%), Potassium: 337.6mg (9.65%), Vitamin B12: 0.15µg (2.51%), Vitamin D: 0.33µg (2.23%), Vitamin C: 1.8mg (2.18%)