



WHATSheATE



Apricot-Filled Pumpkin Cake with Browned Butter Frosting

READY IN



205 min.

SERVINGS



16

CALORIES



479 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 2 tablespoons flour all-purpose
- ☐ 3 tablespoons butter firm
- ☐ 0.5 cup apricot dried finely chopped (14)
- ☐ 3 cups flour all-purpose
- ☐ 3 teaspoons double-acting baking powder
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 teaspoon ground ginger

- ☐ 0.5 teaspoon salt
- ☐ 1 cup butter softened
- ☐ 2 cups granulated sugar
- ☐ 5 eggs
- ☐ 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 0.3 cup butter (do not use margarine)
- ☐ 2 cups powdered sugar
- ☐ 3 tablespoons milk
- ☐ 0.3 cup apricot dried finely chopped (7)

Equipment

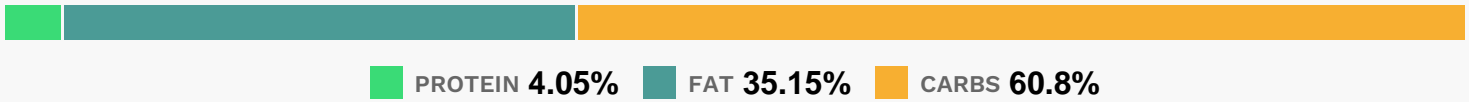
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 325°F. Grease 12-cup fluted tube cake pan with shortening or cooking spray; lightly flour. (Do not use dark or nonstick pan.)
- ☐ In small bowl, mix all filling ingredients except apricots with fork until fine crumbs. Stir in 1/2 cup chopped apricots; set aside.
- ☐ In medium bowl, mix flour, baking powder, cinnamon, ginger and salt; set aside.
- ☐ In large bowl, beat 1 cup butter and granulated sugar with electric mixer on medium speed, scraping bowl occasionally, until creamy.
- ☐ Add eggs, one at a time, beating well after each addition. Beat in pumpkin. Gradually beat in flour mixture on low speed until blended.

- ☐ Spread 3 cups of the batter in pan. With back of spoon, make 1/2-inch-deep tunnel in middle of batter. Spoon filling into tunnel, making sure filling does not touch side of pan. Top with remaining batter, making sure batter layer touches side of pan.
- ☐ Bake 1 hour to 1 hour 15 minutes or until toothpick inserted in cake comes out clean and top is golden brown. Cool 15 minutes.
- ☐ Remove cake from pan to cooling rack. Cool completely, about 1 hour.
- ☐ In 2-quart saucepan, heat 1/3 cup butter over medium heat, stirring constantly, until light golden brown; cool slightly. Stir in powdered sugar. Stir in 3 tablespoons of the milk until smooth.
- ☐ Add additional milk, 1 teaspoon at a time, until desired consistency. Spoon frosting over cake, letting some run down sides of cake.
- ☐ Garnish with 1/4 cup chopped apricots.

Nutrition Facts



Properties

Glycemic Index:26.37, Glycemic Load:32.28, Inflammation Score:-9, Nutrition Score:9.2365218556446%

Nutrients (% of daily need)

Calories: 479.35kcal (23.97%), Fat: 19.12g (29.41%), Saturated Fat: 4.13g (25.84%), Carbohydrates: 74.41g (24.8%), Net Carbohydrates: 71.75g (26.09%), Sugar: 49.8g (55.34%), Cholesterol: 51.49mg (17.16%), Sodium: 414.63mg (18.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.96g (9.91%), Vitamin A: 2470.03IU (49.4%), Selenium: 13.26µg (18.94%), Manganese: 0.34mg (17.19%), Folate: 57.9µg (14.47%), Vitamin B1: 0.2mg (13.62%), Vitamin B2: 0.23mg (13.38%), Fiber: 2.66g (10.62%), Iron: 1.91mg (10.62%), Phosphorus: 90.34mg (9.03%), Vitamin B3: 1.7mg (8.51%), Calcium: 83.74mg (8.37%), Vitamin E: 1.1mg (7.32%), Vitamin B5: 0.58mg (5.8%), Potassium: 165.13mg (4.72%), Copper: 0.09mg (4.25%), Vitamin B6: 0.08mg (3.86%), Magnesium: 13.89mg (3.47%), Zinc: 0.44mg (2.96%), Vitamin B12: 0.16µg (2.65%), Vitamin D: 0.31µg (2.04%)