



Boo-tiful Pumpkin Cake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



648 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 0.3 cup butter softened
- 15 ounce pumpkin canned
- 1.5 teaspoons cinnamon
- 8 ounce cream cheese softened
- 4 eggs beaten
- 2 cups flour all-purpose
- 2 tablespoons milk

- 1 cup oil
- 1.5 cups powdered sugar
- 1 teaspoon salt
- 2 cups sugar
- 1 teaspoon vanilla extract

Equipment

- bowl
- oven
- whisk
- baking pan
- hand mixer
- toothpicks
- kugelhopf pan

Directions

- Combine eggs, sugar and oil in a large bowl; beat with an electric mixer on high speed until mixture is lemon-colored and thick. Blend in pumpkin; set aside. In another bowl, whisk together flour, salt, baking soda and cinnamon.
- Add 1/2 cup at a time to the pumpkin mixture, blending well after each addition.
- Pour batter into a lightly greased 13"x 9" baking pan and bake at 350 degrees for 40 minutes, or until a toothpick comes out clean. If using a Bundt pan, bake for 30 minutes at 350 degrees, then reduce temperature to 325 degrees for an additional 20 to 25 minutes. Check for doneness. Cool completely before frosting.
- To make the pumpkin cake shown, prepare the recipe twice, making 2 cakes. Invert one on top of the other. Prepare Cream Cheese Frosting reserving 1/2 cup for stem. Tint frosting with orange food coloring.
- Drizzle over cakes. Tint remaining frosting green. Frost an ice cream cone with green frosting and invert for the stem.
- Sprinkle with edible glitter.

Nutrition Facts

PROTEIN 5.17% FAT 32.63% CARBS 62.2%

Properties

Glycemic Index:33.14, Glycemic Load:52.65, Inflammation Score:-10, Nutrition Score:14.78086955651%

Nutrients (% of daily need)

Calories: 647.51kcal (32.38%), Fat: 23.94g (36.83%), Saturated Fat: 10.67g (66.69%), Carbohydrates: 102.67g (34.22%), Net Carbohydrates: 100.09g (36.39%), Sugar: 75.15g (83.5%), Cholesterol: 126.17mg (42.06%), Sodium: 735.9mg (32%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Protein: 8.53g (17.05%), Vitamin A: 8956.56IU (179.13%), Selenium: 20.59µg (29.41%), Vitamin B2: 0.37mg (21.81%), Folate: 76.69µg (19.17%), Manganese: 0.37mg (18.6%), Vitamin B1: 0.28mg (18.4%), Iron: 2.68mg (14.88%), Vitamin E: 2.21mg (14.75%), Vitamin K: 13.88µg (13.22%), Phosphorus: 132.01mg (13.2%), Vitamin B3: 2.1mg (10.48%), Fiber: 2.58g (10.34%), Vitamin B5: 0.87mg (8.72%), Calcium: 69.36mg (6.94%), Copper: 0.13mg (6.49%), Potassium: 221.91mg (6.34%), Magnesium: 25.18mg (6.29%), Zinc: 0.77mg (5.15%), Vitamin B6: 0.1mg (5%), Vitamin B12: 0.29µg (4.84%), Vitamin D: 0.48µg (3.21%), Vitamin C: 2.25mg (2.72%)