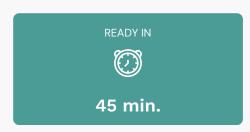
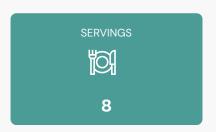


Boo-tiful Pumpkin Cake

Vegetarian







DESSERT

Ingredients

2	teaspoons baking soda
	0.3 cup butter softened
1:	5 ounce pumpkin puree canned
1.	5 teaspoons cinnamon
<u> </u>	3 ounce cream cheese softened
4	eggs beaten
2	cups flour all-purpose

2 tablespoons milk

	1 cup cooking oil
	1.5 cups powdered sugar
	1 teaspoon salt
	2 cups sugar
	1 teaspoon vanilla extract
Eq	uipment
	bowl
	oven
	whisk
	baking pan
	hand mixer
	toothpicks
	kugelhopf pan
Di	rections
	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

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%)