



Four-Layer Pumpkin Cake with Orange-Cream Cheese Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



636 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon five spice powder chinese
- ☐ 3 cups flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 15 ounce pumpkin puree pure canned
- ☐ 16 ounce cream cheese room temperature
- ☐ 3 large eggs room temperature

- ☐ 2 cups brown sugar packed ()
- ☐ 1 tablespoon orange zest finely grated
- ☐ 2 cups powdered sugar sifted
- ☐ 0.5 teaspoon sea salt fine
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1 halves walnut pieces toasted chopped
- ☐ 0.3 cup milk whole

Equipment

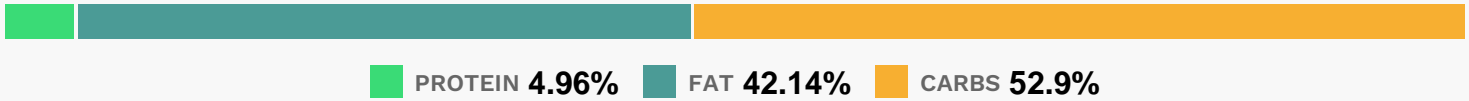
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ serrated knife

Directions

- ☐ Position rack in bottom third of oven; preheat to 350°F. Spray two 9-inch cake pans with 1 1/2-inch sides with nonstick spray. Line bottoms with parchment; spray parchment.
- ☐ Whisk flour and next 4 ingredients in large bowl. Using electric mixer, beat butter in another large bowl until smooth. Beat in brown sugar.
- ☐ Add eggs 1 at a time, beating to blend between additions. Beat in pumpkin.
- ☐ Add dry ingredients to butter mixture in 3 additions alternately with milk in 2 additions, beating to blend between additions. Divide batter between pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool in pans on rack 15 minutes. Run knife around cakes to loosen. Invert cakes onto racks.
- ☐ Remove parchment. Using tart pan bottom as aid, turn cakes over onto racks, top sides up, and cool completely. DO AHEAD: Can be made 1 day ahead. Wrap cakes in plastic and store at room temperature.
- ☐ Using electric mixer, beat butter in large bowl until smooth.
- ☐ Add cream cheese and orange peel; beat until smooth.

- ☐ Add powdered sugar and beat on low speed until smooth.
- ☐ Trim rounded tops from cakes. Using long serrated knife, cut each cake horizontally in half.
- ☐ Place 1 cake layer, cut side up, on large platter. Spoon 2/3 cup frosting atop cake in dollops; spread to edges. Repeat 2 more times with cake and frosting; top with remaining cake layer, cut side down.
- ☐ Spread remaining frosting over top and sides of cake (layer will be thin). DO AHEAD: Can be made 2 days ahead. Cover with cake dome; chill.
- ☐ Let stand at room temperature 1 hour before serving.
- ☐ Decorate cake with walnuts and serve.
- ☐ * A spice blend that usually contains ground fennel seeds, Szechuan peppercorns, cinnamon, star anise, and cloves; available in the spice section of most supermarkets.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index: 21.42, Glycemic Load: 18.11, Inflammation Score: -10, Nutrition Score: 14.132173942483%

Nutrients (% of daily need)

Calories: 635.86kcal (31.79%), Fat: 30.32g (46.65%), Saturated Fat: 17.98g (112.39%), Carbohydrates: 85.65g (28.55%), Net Carbohydrates: 83.66g (30.42%), Sugar: 58.19g (64.66%), Cholesterol: 126.16mg (42.05%), Sodium: 412.99mg (17.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.04g (16.07%), Vitamin A: 6577.07IU (131.54%), Selenium: 18.73µg (26.76%), Vitamin B2: 0.34mg (19.93%), Vitamin B1: 0.27mg (18.3%), Folate: 72µg (18%), Manganese: 0.31mg (15.63%), Iron: 2.69mg (14.92%), Calcium: 143.43mg (14.34%), Phosphorus: 140.96mg (14.1%), Vitamin B3: 2.09mg (10.45%), Vitamin E: 1.3mg (8.64%), Fiber: 1.99g (7.94%), Vitamin B5: 0.79mg (7.86%), Vitamin K: 7.94µg (7.57%), Potassium: 244.21mg (6.98%), Magnesium: 25.54mg (6.39%), Copper: 0.13mg (6.34%), Vitamin B6: 0.1mg (4.98%), Zinc: 0.71mg (4.74%), Vitamin B12: 0.26µg (4.39%), Vitamin D: 0.61µg (4.06%), Vitamin C: 2.24mg (2.72%)