



## Frosted Pumpkin Cake

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



155 kcal

DESSERT

### Ingredients

- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 1 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons butter softened
- ☐ 15 ounce pumpkin puree canned
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon

- ☐ 2 cups powdered sugar sifted
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 teaspoon vanilla extract

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 35
- ☐ To prepare cake, weigh or lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking powder, cinnamon, and salt in a small bowl, stirring with a whisk.
- ☐ Combine brown sugar, 1/4 cup butter, and 1 teaspoon vanilla in a large bowl; beat with a mixer at medium speed until well combined.
- ☐ Add eggs, 1 at a time, to sugar mixture; beat well after each addition.
- ☐ Add pumpkin; mix well. Fold in flour mixture.
- ☐ Spread batter into a 13 x 9-inch baking pan coated with cooking spray.
- ☐ Bake at 350 for 25 minutes or until a wooden pick inserted into the center comes out clean. Cool completely in pan on a wire rack.
- ☐ To prepare the frosting, combine 2 tablespoons butter, 1/2 teaspoon vanilla, and cream cheese in a medium bowl; beat with a mixer at medium speed until combined. Gradually add the powdered sugar, beating until well combined.

Spread frosting evenly over top of cake.

# Nutrition Facts



## Properties

Glycemic Index:11.33, Glycemic Load:6.58, Inflammation Score:-9, Nutrition Score:5.6565217764481%

## Nutrients (% of daily need)

Calories: 155.04kcal (7.75%), Fat: 3.43g (5.27%), Saturated Fat: 1.99g (12.44%), Carbohydrates: 29.66g (9.89%), Net Carbohydrates: 28.74g (10.45%), Sugar: 19.34g (21.49%), Cholesterol: 23.09mg (7.7%), Sodium: 100.94mg (4.39%), Alcohol: 0.09g (100%), Alcohol %: 0.19% (100%), Protein: 1.98g (3.96%), Vitamin A: 2868.76IU (57.38%), Selenium: 5.53µg (7.91%), Manganese: 0.14mg (7.18%), Vitamin B1: 0.1mg (6.54%), Folate: 25.74µg (6.43%), Iron: 1mg (5.53%), Vitamin B2: 0.09mg (5.29%), Calcium: 43.45mg (4.34%), Vitamin B3: 0.77mg (3.87%), Phosphorus: 37.57mg (3.76%), Fiber: 0.92g (3.68%), Vitamin K: 3.18µg (3.03%), Copper: 0.04mg (2.23%), Vitamin E: 0.32mg (2.16%), Magnesium: 8.29mg (2.07%), Vitamin B5: 0.2mg (2.03%), Potassium: 69.2mg (1.98%), Vitamin B6: 0.03mg (1.32%), Zinc: 0.18mg (1.18%)