



Incredibly Moist Pumpkin-Spice Cake with Cream Cheese Frosting

READY IN



110 min.

SERVINGS



16

CALORIES



537 kcal

DESSERT

Ingredients

- 1 box spice cake mix
- 0.7 cup granulated sugar
- 4 eggs
- 0.3 cup vegetable oil
- 0.3 cup water
- 0.3 cup cream sour
- 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 16 oz cream cheese softened

- 0.3 cup butter softened
- 5 cups powdered sugar

Equipment

- bowl
- baking paper
- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottom and sides of three 9-inch round cake pans with cooking spray; line with cooking parchment paper.
- In large bowl, beat Cake ingredients with electric mixer on medium speed 2 minutes. Divide batter equally among pans.
- Bake 20 to 24 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- Meanwhile, in large bowl, beat cream cheese and butter with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, until smooth. Refrigerate about 30 minutes or until frosting reaches desired spreading consistency.
- Place 1 cake layer, rounded side down, on serving plate; spread about 3/4 cup frosting over top to within about 1/4 inch of edge. Top with second cake layer, rounded side up; spread with 3/4 cup frosting. Top with third layer, rounded side up.
- Spread thin layer of frosting on side of cake.
- Spread remaining frosting on side and top of cake. Store covered in refrigerator.

Nutrition Facts



PROTEIN **3.64%** FAT **38.88%** CARBS **57.48%**

Properties

Glycemic Index:9.19, Glycemic Load:6.24, Inflammation Score:-9, Nutrition Score:9.3134782936262%

Nutrients (% of daily need)

Calories: 536.83kcal (26.84%), Fat: 23.67g (36.41%), Saturated Fat: 10.21g (63.79%), Carbohydrates: 78.71g (26.24%), Net Carbohydrates: 75.96g (27.62%), Sugar: 61.33g (68.14%), Cholesterol: 80.01mg (26.67%), Sodium: 397.52mg (17.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.99g (9.98%), Vitamin A: 2765.01IU (55.3%), Manganese: 0.29mg (14.74%), Vitamin B2: 0.24mg (14.26%), Phosphorus: 141.59mg (14.16%), Iron: 2.06mg (11.42%), Fiber: 2.76g (11.02%), Vitamin K: 11.37µg (10.83%), Selenium: 7.27µg (10.39%), Folate: 33.9µg (8.47%), Vitamin B1: 0.13mg (8.41%), Calcium: 80.13mg (8.01%), Vitamin B5: 0.73mg (7.28%), Vitamin E: 0.9mg (5.97%), Potassium: 207.22mg (5.92%), Copper: 0.12mg (5.76%), Vitamin B3: 0.96mg (4.82%), Vitamin B6: 0.09mg (4.61%), Magnesium: 15.5mg (3.87%), Zinc: 0.5mg (3.3%), Vitamin B12: 0.18µg (2.94%), Vitamin D: 0.22µg (1.47%), Vitamin C: 1.04mg (1.26%)