



Marbled Pumpkin Praline Cake

 Popular

READY IN



135 min.

SERVINGS



12

CALORIES



771 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.8 cup brown sugar light packed
- ☐ 0.3 cup butter
- ☐ 6 tablespoons butter softened
- ☐ 0.8 cup buttermilk
- ☐ 1.5 cups pumpkin puree canned
- ☐ 0.3 cup plus

- ☐ 2 tablespoons cornstarch
- ☐ 6 oz cream cheese softened
- ☐ 12 servings cream cheese
- ☐ 2 large eggs lightly beaten
- ☐ 3 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1.5 cups granulated sugar
- ☐ 0.1 teaspoon ground cinnamon
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.3 teaspoon ground ginger
- ☐ 0.3 teaspoon nutmeg
- ☐ 0.5 cup half and half
- ☐ 2 cups cup heavy whipping cream
- ☐ 1 cup pecans toasted chopped
- ☐ 6 tablespoons powdered sugar
- ☐ 12 servings pumpkin
- ☐ 0.5 teaspoon salt
- ☐ 0.8 teaspoon vanilla extract
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup vegetable oil
- ☐ 12 servings whipped cream

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ baking paper

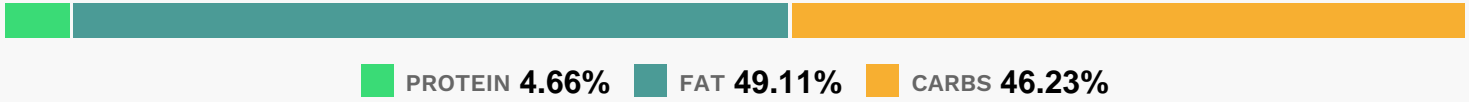
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ stand mixer

Directions

- ☐ Prepare Pumpkin Batter: Preheat oven to 350.
- ☐ Grease 3 (9-inch) round cake pans. Line bottoms with parchment paper, and grease and flour paper.
- ☐ Combine 2 cups flour and next 6 ingredients in a small bowl. Beat 1 1/2 cups granulated sugar and next 3 ingredients at medium speed with a heavy-duty electric stand mixer until blended.
- ☐ Add pumpkin, beating until blended.
- ☐ Add buttermilk, beating until blended. Gradually add flour mixture, beating at low speed just until blended after each addition.
- ☐ Pour batter into prepared pans.
- ☐ Prepare Cream Cheese Batter: Beat cream cheese and next 4 ingredients at medium speed with a heavy-duty electric stand mixer until creamy.
- ☐ Add eggs, beating until blended. Drop Cream Cheese Batter by heaping tablespoonfuls onto pumpkin batter in pans, and gently swirl with a knife.
- ☐ Bake at 350 for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove cakes from pans to wire racks, and cool completely (about 40 minutes).
- ☐ Meanwhile, prepare Pecan-Praline Filling: Bring 1/2 cup brown sugar and next 2 ingredients to a boil in a saucepan over medium heat, whisking constantly. Boil, whisking constantly, 1 minute or until sugar is dissolved.
- ☐ Whisk together half-and-half and cornstarch in a small bowl until smooth; gradually add to brown sugar mixture, whisking constantly. Return to a boil, and boil, whisking constantly, 1 minute or until thickened. Stir in pecans and 1 tsp. vanilla. Cool mixture 20 minutes.
- ☐ Spread filling between cooled cake layers.

- ☐
- Prepare Spiced Whipped Cream: Beat heavy cream at medium speed with an electric mixer 1 minute.
- ☐
- Add powdered sugar and next 2 ingredients, beating until soft peaks form.
- ☐
- Spread frosting on top and sides of cake.

Nutrition Facts



Properties

Glycemic Index:59.27, Glycemic Load:37.46, Inflammation Score:-10, Nutrition Score:16.213043420211%

Flavonoids

Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg Catechin: 0.6mg, Catechin: 0.6mg, Catechin: 0.6mg, Catechin: 0.6mg Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg

Nutrients (% of daily need)

Calories: 771.14kcal (38.56%), Fat: 43.14g (66.37%), Saturated Fat: 21.71g (135.71%), Carbohydrates: 91.36g (30.45%), Net Carbohydrates: 88.85g (32.31%), Sugar: 69.83g (77.58%), Cholesterol: 172.61mg (57.54%), Sodium: 478.6mg (20.81%), Alcohol: 0.2g (100%), Alcohol %: 0.1% (100%), Protein: 9.21g (18.42%), Vitamin A: 6151.14IU (123.02%), Manganese: 0.7mg (34.89%), Selenium: 18.52µg (26.46%), Vitamin B2: 0.4mg (23.73%), Vitamin B1: 0.27mg (18.19%), Phosphorus: 170.39mg (17.04%), Folate: 60.69µg (15.17%), Calcium: 131.15mg (13.11%), Iron: 2.34mg (12.98%), Vitamin K: 13.21µg (12.58%), Vitamin E: 1.76mg (11.73%), Copper: 0.21mg (10.44%), Fiber: 2.51g (10.04%), Vitamin B5: 0.95mg (9.5%), Magnesium: 34.78mg (8.7%), Vitamin D: 1.27µg (8.47%), Potassium: 290.47mg (8.3%), Vitamin B3: 1.64mg (8.22%), Zinc: 1.21mg (8.04%), Vitamin B12: 0.41µg (6.8%), Vitamin B6: 0.13mg (6.32%), Vitamin C: 1.81mg (2.19%)