



WHATSheATE



Pumpkin Spice Layer Cake with Caramel and Cream Cheese Frosting



Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



573 kcal

DESSERT

Ingredients

- ☐ 3 cups all purpose flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 12 servings candied orange peel
- ☐ 15 ounce pumpkin pure canned
- ☐ 1 teaspoon cinnamon
- ☐ 8 ounce cream cheese room temperature

- ☐ 4 large eggs
- ☐ 0.3 teaspoon ground allspice
- ☐ 0.3 teaspoon ground cardamom
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.5 teaspoon ground ginger
- ☐ 0.5 cup heavy whipping cream
- ☐ 0.3 teaspoon nutmeg freshly grated
- ☐ 2 teaspoons orange peel finely grated
- ☐ 1 pound powdered sugar divided
- ☐ 0.3 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 0.3 cup butter unsalted room temperature ()
- ☐ 1 teaspoon vanilla extract
- ☐ 1.3 cups vegetable oil

Equipment

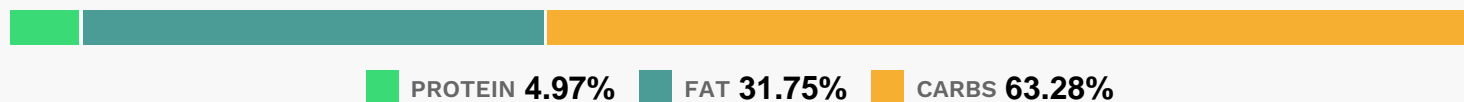
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ serrated knife

Directions

- ☐ Preheat oven to 350°F. Butter and flour two 9-inch cake pans with 1 1/2-inch-high sides, tapping out any excess flour.
- ☐ Whisk first 9 ingredients in large bowl. Using electric mixer, beat pumpkin, sugar, and oil in another large bowl.
- ☐ Add eggs 1 at a time, beating to incorporate between additions.

- ☐ Mix in orange peel.
- ☐ Add flourmixture; beat on low speed just to blend.Divide batter between prepared pans.
- ☐ Bake cakes until tester inserted intocenter comes out clean, about 33 minutes.Cool in pans 10 minutes. Invert onto rack,then turn top side up and cool completely.
- ☐ Sprinkle 1/2 cup powdered sugar over bottom of small nonstick skillet.Cook over medium heat until sugar melts(do not stir). Continue cooking until sugarturns deep amber, stirring occasionally,about 2 minutes. Carefully stir in 1/2 cupcream, vanilla, and salt (mixture will bubblevigorously). Stir until any caramel bitsdissolve. Stir in remaining 1 tablespooncream. Strain into small bowl. Cool caramelto room temperature.
- ☐ Sift remaining powdered sugar intomedium bowl. Using electric mixer, beatcream cheese and butter in large bowl.Gradually beat in powdered sugar. Beat incooled caramel. Cover and chill frosting untilfirm enough to spread, about 2 hours.
- ☐ Using long serrated knife, trim roundedtops from cakes.
- ☐ Place 1 cake layer on cakeplate, cut side up.
- ☐ Spread 3/4 cup frostingover.
- ☐ Place second cake layer, cut side down,atop frosting. Cover top and sides of cakewith remaining frosting, creating smoothsurface. DO AHEAD: Can be made 2 daysahead. Cover with cake dome or large bowland chill.
- ☐ Let stand at room temperature 2hours before serving.
- ☐ Sprinkle candied orange peel over top ofcake.
- ☐ Cut into wedges and serve.
- ☐ * Available seasonally at most supermarketsand year-round at specialty foods stores andfrom chefshop.com.

Nutrition Facts



Properties

Glycemic Index:29.92, Glycemic Load:35.17, Inflammation Score:-10, Nutrition Score:13.759130488271%

Nutrients (% of daily need)

Calories: 572.96kcal (28.65%), Fat: 20.56g (31.64%), Saturated Fat: 9.86g (61.62%), Carbohydrates: 92.22g (30.74%), Net Carbohydrates: 90.15g (32.78%), Sugar: 65.1g (72.34%), Cholesterol: 102.46mg (34.15%), Sodium: 392.35mg (17.06%), Alcohol: 0.11g (100%), Alcohol %: 0.07% (100%), Protein: 7.24g (14.47%), Vitamin A: 6125.27IU (122.51%), Selenium: 18.27µg (26.1%), Vitamin B2: 0.33mg (19.2%), Manganese: 0.37mg (18.68%), Folate: 71.69µg (17.92%), Vitamin B1: 0.27mg (17.86%), Vitamin K: 15.33µg (14.6%), Iron: 2.43mg (13.48%), Phosphorus: 121.51mg (12.15%), Vitamin B3: 2.03mg (10.15%), Calcium: 92.37mg (9.24%), Vitamin E: 1.31mg (8.75%), Fiber: 2.07g (8.27%), Vitamin B5: 0.68mg (6.75%), Copper: 0.11mg (5.37%), Magnesium: 20.46mg (5.12%), Potassium: 171.39mg (4.9%), Zinc: 0.64mg (4.24%), Vitamin B6: 0.08mg (3.9%), Vitamin D: 0.56µg (3.75%), Vitamin B12: 0.21µg (3.56%), Vitamin C: 2.03mg (2.47%)