



## Spiced Pumpkin Layer Cake with Cream Cheese Frosting



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



561 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 0.8 cup pineapple canned crushed (do not drain)
- ☐ 1 cup coconut sweetened packed flaked
- ☐ 1.5 cups powdered sugar sifted
- ☐ 16 ounces cream cheese at room temperature
- ☐ 0.3 cup currants dried
- ☐ 3 large eggs beaten

- ☐ 2 cups granulated sugar
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.5 teaspoon nutmeg freshly grated
- ☐ 2 tablespoons pumpkin puree unsweetened canned
- ☐ 1 teaspoon sea salt
- ☐ 1 cup butter unsalted at room temperature (2 sticks)
- ☐ 1 teaspoon vanilla extract pure
- ☐ 1 cup vegetable oil

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ hand mixer
- ☐ toothpicks
- ☐ wooden spoon
- ☐ offset spatula

## Directions

- ☐ Position a rack in the center of the oven and preheat to 350°F. Butter two 9-inch diameter cake pans with 1 1/2-inch sides. Line the bottom of each pan with a circle of parchment paper. Butter the parchment paper.
- ☐ Sprinkle the pans with flour, tap the pans to evenly distribute the flour, and then shake off the excess flour. Set aside.
- ☐ To make the cake, in a large bowl, sift together the 2 cups flour, the granulated sugar, baking soda, cinnamon, salt, nutmeg, and cloves. In a medium bowl, combine the eggs, oil, and vanilla.

In another medium bowl, combine the pumpkin purée, coconut, crushed pineapple, and currants.

- ☐ Add the egg mixture to the flour mixture and stir with a wooden spoon until just combined.
- ☐ Add the pumpkin mixture and stir just until combined. Divide the batter between the prepared pans, spreading it evenly.
- ☐ Bake for 35 to 40 minutes until a toothpick inserted into the center of a cake comes out clean.
- ☐ Transfer to wire racks and let cool in the pans for 15 minutes. Run a table knife around the edge of the pans to loosen the cakes. Invert the cakes onto the racks and peel off the parchment paper.
- ☐ Let cool completely before frosting the cakes.
- ☐ To make the frosting, in the bowl of an electric mixer fitted with the paddle attachment, beat the cream cheese on medium speed for about 3 minutes until smooth.
- ☐ Add the butter and beat for about 2 minutes until combined.
- ☐ Add the pumpkin purée and beat until incorporated, about 1 minute.
- ☐ Add the confectioners' sugar and vanilla and beat for about 3 minutes until fluffy.
- ☐ Place 1 cake layer on a cake plate or platter. Using an offset spatula, spread half of the frosting over the top of the first cake layer.
- ☐ Spread the frosting right to the edge of the top without frosting the sides of the cake. Carefully place the second cake on top, lining up the edges.
- ☐ Spread the remaining frosting over the top of the cake without frosting the sides. Swirl the frosting to decorate the top. Refrigerate the cake to set the frosting.
- ☐ Remove from the refrigerator 30 to 40 minutes before serving.
- ☐ Do Ahead
- ☐ The cake can be made up to 2 days in advance. Refrigerate until cold, and then carefully cover with plastic wrap. The cake can also be wrapped tightly and frozen for up to 1 month.
- ☐ Let thaw in the refrigerator, about 12 hours.
- ☐ Reprinted with permission from The New Thanksgiving Table by Diane Morgan, (C) October 2009 Chronicle Books

## Nutrition Facts



 **PROTEIN 3.15%**  **FAT 55.19%**  **CARBS 41.66%**

## Properties

Glycemic Index:16.42, Glycemic Load:24.58, Inflammation Score:-7, Nutrition Score:6.0956522122673%

## Nutrients (% of daily need)

Calories: 560.56kcal (28.03%), Fat: 35.33g (54.35%), Saturated Fat: 20.2g (126.25%), Carbohydrates: 59.99g (20%), Net Carbohydrates: 58.64g (21.32%), Sugar: 56.78g (63.09%), Cholesterol: 125.35mg (41.78%), Sodium: 537.72mg (23.38%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 4.54g (9.09%), Vitamin A: 1448.4IU (28.97%), Selenium: 8.82µg (12.6%), Vitamin B2: 0.17mg (10.09%), Manganese: 0.19mg (9.39%), Vitamin K: 9.64µg (9.18%), Phosphorus: 83.14mg (8.31%), Vitamin E: 1.24mg (8.25%), Calcium: 59.92mg (5.99%), Fiber: 1.35g (5.4%), Vitamin B5: 0.45mg (4.51%), Potassium: 155.47mg (4.44%), Copper: 0.08mg (3.8%), Vitamin B12: 0.23µg (3.78%), Vitamin D: 0.53µg (3.56%), Vitamin B6: 0.07mg (3.52%), Magnesium: 13.63mg (3.41%), Iron: 0.59mg (3.26%), Zinc: 0.47mg (3.11%), Folate: 11.59µg (2.9%), Vitamin B1: 0.04mg (2.55%), Vitamin C: 1.7mg (2.06%), Vitamin B3: 0.22mg (1.12%)