

# CLASSIC FALL PUMPKIN CAKE

A must try for those who love pumpkin desserts! Top this cake with Chef Kate's Cream Cheese Frosting.

**Chef Kate Ball, Pastry Chef, University Club of MSU**

**Featured Food:** Pumpkin

**Yield:** 1 Cake

## Ingredients

2 c all-purpose flour    ¼ t salt  
1 c granulated sugar    1 t baking soda  
½ c brown sugar        2 t baking powder  
1 t cinnamon            1 t vanilla extract  
½ t nutmeg                4 eggs  
½ t ground cloves       1 c vegetable oil  
½ t ground ginger       2 c pumpkin puree

## Preparation

Can be made in a stand mixer with a paddle attachment, or just a large bowl and spoon. Preheat the oven to 350°. Prep a 9x13 baking dish with pan coating spray, or butter and flour. In a large bowl, combine sugar, brown sugar, spices, salt, baking soda, and baking powder. Add the vanilla, eggs, vegetable oil, and pumpkin puree to dry ingredients. Stir until fully combined and a smooth consistency, but do not overmix. Spread the batter evenly in the 9x13 dish, and bake for 25-30 min, or until a toothpick inserted in the center comes out clean.

When your cake is completely cooled, spread with cream cheese icing (recipe can be found [here](#)). Slice, serve, and enjoy!