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  
1 c granulated sugar  
½ c brown sugar  
1 t cinnamon  
½ t nutmeg  
½ t ground cloves  
½ t ground ginger  
¼ t salt  
1 t baking soda  
2 t baking powder  
1 t vanilla extract  
4 eggs  
2 c vegetable oil  
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!