

The Bookakery

Pumpkin Cake

- 4 eggs
- 1 2/3 cups sugar
- 1 cup vegetable oil
- 1 16 ounce can puréed pumpkin
- 2 cups flour
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda

Combine eggs, sugar, oil & pumpkin until light and fluffy. Mix in dry ingredients. Spread batter into an ungreased 9 x 11 pan. Bake at 350° for 40-45 mins. Remove cake from oven when you can insert a knife and pull it out cleanly.

Cream Cheese Frosting

- 1 cup water
- 3 ounces softened cream cheese
- 1/2 cup softened butter
- 1 teaspoon vanilla
- 2 cups powdered sugar

Cream together cream cheese and butter. Stir in vanilla. Slowly mix in powdered sugar until fully incorporated. Once the cake has cooled in the pan, scoop all of the frosting on to it and spread it to the edges.

Then there is only one thing left to do: cut yourself a piece and enjoy it!