

PUMPKIN-SUGARCANE CAKE

CAKE INGREDIENTS

2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons pumpkin pie spice
1 teaspoon kosher salt
1 (15-ounce) can pumpkin
2 cups fine cane sugar
1½ cups vegetable oil
4 large eggs
1 teaspoon vanilla extract

FROSTING INGREDIENTS

1 cup unsalted butter, softened
3 ounces cream cheese, softened
1 teaspoon vanilla extract
3½ cups confectioners' sugar
1 tablespoon whole buttermilk

GARNISH

Cane syrup, to serve

DIRECTIONS: Preheat oven to 350° (16 coals on top / 6 coals on bottom). Lightly spray a 13x9-inch baking dish (12-inch Dutch Oven) with cooking spray. **For cake:** In a large bowl, whisk together flour, baking soda, pie spice, and salt. In another large bowl, whisk together pumpkin, cane sugar, oil, eggs, and vanilla. Make a well in center of flour mixture; add pumpkin mixture, stirring just until combined. Pour batter into prepared dish, smoothing top. Bake until a wooden pick inserted in center comes out clean, about 40 minutes. Let cool completely on a wire rack. **For frosting:** In a large bowl, beat butter, cream cheese, and vanilla with a mixer at medium speed until creamy, about 1 minute. Add confectioners' sugar, beating until fluffy, 2 to 3 minutes. Stir in buttermilk until combined. Spread frosting on top of cooled cake. Drizzle with cane syrup just before serving, if desired.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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