



Pumpkin Cake with Frosting

Prep Time : 30-90 minutes **Cook Time** : 1 hour **Difficulty** : Medium **Servings** : A lot **Source** : Anita, AREA farms

INGREDIENTS

3 Eggs
2/3 cup Sugar
2/3 cups Brown Sugar
1 cup Vegetable oil
2 cups Pumpkin, puree*
1 cup whole wheat flour
1 cup all purpose flour
1 t baking powder
1 t baking soda
2 t cinnamon
3/4 t nutmeg
1 t salt

*If using a fresh pumpkin: cut pumpkin in half, remove seeds. lay cut side down on a cookie sheet, add about 1/2 -1 inch of water to pan and bake at 300 for about 40 minutes, until the flesh is soft. Let cool, then scoop all the flesh from the shell. you can puree or smash with a potato smasher.

Frosting

8oz Cream cheese, softened
8 oz butter, softened
1/4 cup sugar
~1 cup powdered sugar

DIRECTIONS

Mix eggs and sugars until well incorporated. Add the oil and pumpkin puree until smooth. Then add the dry ingredients slowly until mixed well and no lumps

Pour into greased 9x13 pan. Bake at 350* for about 45 - 60 minutes.

Frosting: With a mixer, mix all ingredients for about 10 minutes. Should be smooth and tasty. I like mine less sweet, so I omit some of the sugar.

Test doneness of cake with a knife or toothpick, it should come out clean when cake is finished cooking.

Let cake cool completely. Then frost.