

Pumpkin Spice Cake with Cream Cheese Frosting

Ingredients:

For the Cake:

4 eggs
2 cups sugar
3/4 cup vegetable oil
1 (15 ounce) can pure pumpkin
2 cups all purpose flour
1 teaspoon baking soda
2 teaspoons baking powder
2 teaspoons cinnamon
1/2 teaspoon salt
1 teaspoon ginger
1/2 teaspoon cloves



For the Cream Cheese Frosting:

1/2 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 teaspoon vanilla
3 cups powdered sugar

chopped pecans (optional)

Directions:

Preheat your oven to 350 degrees.

Spray a 9 x 13 pan with non-stick cooking spray and set aside.

In a bowl, add eggs, sugar, vegetable oil and pumpkin.

Whisk together until well combined.

In another bowl, add flour, baking soda, baking powder, cinnamon, salt, ginger and cloves.

Whisk together until combined.

Pour the wet ingredients into the dry ingredients.

Stir together.

Pour the mixture into your prepared pan.

Bake in the oven for 30 - 35 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and place onto a wire rack to cool completely.

To make the cream cheese frosting, in a mixing bowl, add butter and beat until it's creamy.

Then add cream cheese and beat together until smooth.
Add vanilla and mix together.
Finally, add half of the powdered sugar and mix together.
Then add the rest of the powdered sugar and beat together until it's smooth and creamy.
Spread the frosting over your cake once it's completely cool.
If you like, sprinkle some chopped pecans on top of the frosting.
Store covered in the refrigerator.

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