



# Pumpkin Carrot Swirl Cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 cups all-purpose flour  
2 1/4 tsp pumpkin pie spice  
2 tsp baking powder  
1 tsp baking soda  
1/3 cup butter or margarine, softened  
1 cup granulated sugar  
1/2 cup packed brown sugar  
2 large eggs  
2 large egg whites  
1 can (15 ounces ) pure pumpkin pure  
1 cup (about 1 large) finely shredded carrot

for the cream cheese topping:  
4 ounces softened light cream cheese,  
1/4 cup granulated sugar  
1 tbsp milk

## Instructions

Preheat oven to 350°F. Grease 15x10-inch jelly-roll pan.

Combine flour, pumpkin pie spice, baking powder and baking soda in a small bowl. Beat butter, granulated sugar and brown sugar in a large mixer bowl until crumbly. Add eggs, egg whites, pumpkin and carrot. Beat until well blended. Add flour mixture and mix well. Spread into prepared pan.

In a small mixing bowl combine the cream cheese with the granulated sugar and the

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milk. Mix well.

Drop teaspoonfuls of the cream cheese topping over batter, swirl mixture with spoon.

Bake about 30-35 minutes or until a wooden pick inserted in the center comes out clean. Cool completely in pan on a wire rack.