



Pumpkin Pie Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 C sugar
- 1/2 C brown sugar
- 4 eggs
- 2/3 C milk
- 2 1/2 C flour
- 1 1/2 T pumpkin pie spice
- 1 t salt
- 1 1/2 t baking powder
- 1 t baking soda
- 8 oz butter
- 1 1/2 C heavy whipping cream
- 1 T vanilla
- 15 oz canned pumpkin

Instructions

Tastes just like pumpkin pie.

- preheat oven to 350 degrees
 - have butter at room temperature
 - beat butter, brown sugar, 1 C of sugar & eggs until fluffy, gently beat in milk & pumpkin.
 - in another bowl mix flour, salt, baking soda & powder & spice.
 - add flour mixture to egg mixture, folding in gently.
 - divide batter between 2 - 9 inch cake pans or 1 13X9 inch rectangular pan.
 - bake approximately 30 to 35 min for rounds or 35 to 40 min for rectangular or until tooth pick comes out cleanly.
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- allow to cool in pans
 - beat heavy cream on medium high until soft peaks form
 - add vanilla slowly while still beating
 - add 1/2 C of sugar slowly while still beating
 - continue beating until stiff peaks form
 - chill until ready to assemble cake
 - place 1/2 of the whipped cream on top of the first layer, add second layer and place remaining whipped cream on top. sprinkle with cinnamon sugar if desired