



Maple Pumpkin Stacked Holiday Cake

The Story Behind the Stack

This cake reminds me of my friend Mabel. She loved pumpkin pie. But she also loved cake. One year, she just stacked them together. I still laugh at that.

It was a happy accident. The layers are thin and soft. They soak up the sweet cream. It's like a cake and a pie had a baby. That's why this matters. The best food often comes from playful mistakes.

Getting Your Layers Just Right

You will make four thin cake layers. Don't worry if the batter seems

thin. That's how it should be. Spread it gently in the pan.

Bake them two at a time. Let them cool completely on a rack. This keeps them from breaking. Patience here makes a prettier stack. What's your biggest baking challenge? Is it waiting for things to cool?

The Magic of Maple Whipped Cream

Now for the real magic. The whipped cream. Use a cold bowl and cold cream. It whips up so much faster.

Swap the sugar for pure maple syrup. Doesn't that smell amazing? It tastes like autumn in a bowl. *Fun fact: Real maple syrup comes from tree sap, not from a bottle labeled "pancake syrup."* This matters because real ingredients make simple things special.

Building Your Sweet Tower

Time to stack! Put one cake layer on a plate. Add a big scoop of cream. Spread it almost to the edge. Then add another layer. Press down lightly.

Repeat until you have a tower. Don't worry if it leans a little. That just shows it's homemade. Top it with toasted pecans for a little crunch. Do you like nuts on your cakes, or do you skip them?

Why This Cake Feels Like a Hug

This isn't a fancy, perfect cake. It's a cozy, shareable cake. The flavors are warm and familiar. Each bite is soft and sweet.

It's made for sharing stories around the table. That's the whole point. Food is about the feeling it gives you. What food always makes you feel

cozy and loved? I'd love to hear your story.

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 ½ cups (7 ½ ounces/213 grams)	For the cake
Pumpkin pie spice	2 teaspoons	For the cake
Baking powder	1 teaspoon	For the cake
Baking soda	1 teaspoon	For the cake
Salt	1 teaspoon	For the cake
Sugar	1 ¼ cups (8 ¾ ounces/248 grams)	For the cake
Unsalted butter	8 tablespoons	Melted and cooled, for the cake
Large eggs	3	For the cake
Unsweetened pumpkin puree	1 can (15 ounces/425 grams)	For the cake
Heavy cream	1 ½ cups	Chilled, for the whipped cream
Maple syrup	¼ cup	For the whipped cream
Pecans	¼ cup	Toasted and chopped, for garnish



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle. Heat it to 350 degrees. Grease two round cake pans. Line them with parchment paper. Grease the paper, then dust with flour. This keeps the cake from sticking. (A little flour on the greased pan is my secret trick!)

See also [Bacon Onion Green Bean Holiday Skillet](#)

Step 2: Now, mix your dry things. Whisk flour, pumpkin pie spice, baking powder, baking soda, and salt. In your mixer, beat sugar, melted butter, and eggs. Beat until it looks pale and fluffy. This takes about three minutes. Doesn't that smell amazing already?

Step 3: Turn the mixer speed to low. Add the whole can of pumpkin puree. Mix it just until it's in. Then, slowly add your flour mixture. Stop when only a few white streaks remain. (Overmixing makes a tough cake, so be gentle!) What do you think the pumpkin spice is for? Share below!

Step 4: Here's the stacking part. Put one-fourth of the batter in each pan. Spread it evenly. Bake for 12 to 14 minutes. A toothpick should come out clean. Let them cool for 10 minutes. Then flip them out to cool completely. Wash your pans and repeat. You'll get four thin layers.

Step 5: Time for the creamy topping. Whip the cold cream and maple syrup together. Use a clean, dry bowl. Whip until it forms stiff peaks. Place your first cake layer on a plate. Spread a big spoonful of cream on top. Repeat with all the layers. Top with toasted pecans. I still laugh at how tall it gets!

Creative Twists

This cake loves to play dress-up. You can make it your own. Try a different topping for fun. Each twist is a little adventure in flavor. My grandkids love helping me choose.

Swap the pecans for crushed ginger snap cookies.

Add a thin layer of apple butter between the cake and cream.

Use a cookie cutter to make mini single-layer stacks.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This cake is a celebration all by itself. I love serving a slice with a little extra. A dollop of vanilla yogurt on the side is nice. A sprinkle of cinnamon on the plate looks pretty. It makes a simple dessert feel special.

See also [Creamy Goat Cheese Holiday Bake](#)

For drinks, a hot cup of spiced apple cider is perfect. The flavors are like old friends. For the grown-ups, a small glass of sweet sherry pairs beautifully. It feels cozy and warm. Which would you choose tonight?



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Keeping Your Stack Cake Happy

This cake is best enjoyed the day you make it. The whipped cream is so fresh! But I understand needing to plan ahead. You can store the unfrosted cake layers for a day. Wrap them tightly in plastic wrap on the counter.

Once stacked with cream, it must go in the fridge. Cover it loosely with a big bowl. Eat it within two days for the best taste. The nuts will get soft, but that's okay.

I don't recommend freezing the assembled cake. The cream doesn't thaw well. I learned this the hard way at my first grandchild's birthday. The cake was safe to eat but sadly weepy.

Planning ahead like this matters. It takes the rush out of holiday baking. You can enjoy your own party! **Have you ever tried storing it this way? Share below!**

My Top Troubleshooting Tips

First, a sunken cake middle means too much batter. Use just one cup per pan as directed. I remember when my first layer looked like a soup bowl! Dividing the batter evenly gives you flat layers.

Second, a dense or gummy cake means you over-mixed. Stop as soon as the flour streaks disappear. This matters because gentle mixing keeps the cake light and fluffy. It makes all the difference.

Third, if your whipped cream won't get stiff, check everything. Is your cream, bowl, and whisk very cold? This matters for confidence. Knowing

the “why” helps you fix things every time. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use a good gluten-free flour blend. Make sure it has xanthan gum in it.

Q: Can I make parts ahead? A: Absolutely. Bake the layers a day early. Wrap them well and frost the next day.

Q: What if I don't have pumpkin pie spice? A: Use 1 ½ tsp cinnamon, ½ tsp ginger, ¼ tsp nutmeg, and ¼ tsp cloves. It works just fine.

Q: Can I make a smaller cake? A: You can halve the recipe. Just use two 6-inch round pans. The baking time will be similar.

See also Mocha Toffee Christmas Cupcakes

Q: Is the garnish optional? A: Of course! The toasted pecans add a nice crunch. But the cake is lovely without them too. **Which tip will you try first?**

A Final Word From My Kitchen

I hope you love making this stacked cake. It always feels like a celebration in my house. The smell of pumpkin and maple is pure comfort. *Fun fact: Stack cakes are an old Appalachian tradition, often made for weddings.*

I would love to hear about your baking adventure. Did your family gobble it up? Sharing our stories is the best part. **Have you tried this**

recipe? Tell me all about it in the comments below.

Happy cooking! —Elowen Thorn.



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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **30 minutes**



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Cook time: **50 minutes**



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Rest time: **40 minutes**



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Total time: **2 hours**



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Servings: **12 servings**



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Calories: **380 kcal**

Best Season: **Summer**

Description

A festive and elegant layered cake featuring spiced pumpkin cake

layers and a light maple whipped cream frosting.

Ingredients

- ☐ 1 ½ cups (7 ½ ounces/213 grams) all-purpose flour
- ☐ 2 teaspoons pumpkin pie spice
- ☐ 1 teaspoon baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 1 ¼ cups (8 ¾ ounces/248 grams) sugar
- ☐ 8 tablespoons unsalted butter, melted and cooled
- ☐ 3 large eggs
- ☐ 1 (15 ounces/425 grams) can unsweetened pumpkin puree

Whipped Cream:

- ☐ 1 ½ cups heavy cream, chilled
- ☐ ¼ cup maple syrup

Garnish:

- ☐ ¼ cup pecans, toasted and chopped

Instructions

1. Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 8-inch round cake pans, line with parchment paper, grease parchment, then flour pans.
2. Whisk flour, pumpkin pie spice, baking powder, baking soda, and salt together in bowl. Using stand mixer fitted with paddle, beat sugar, butter, and eggs on medium-high speed until pale and fluffy,

about 3 minutes. Reduce speed to low, add pumpkin, and mix until incorporated. Slowly add flour mixture and mix until only few small flour streaks remain, about 30 seconds.

3. Spread one-fourth of batter (about 1 cup) in even layer in each prepared pan. Bake until toothpick inserted in center comes out clean, 12 to 14 minutes. Let cool on wire rack for 10 minutes. Invert each cake onto large plate, peel off parchment, and reinvert onto lightly greased rack. Cool completely. Reprep pans and repeat with remaining batter.
4. Using dry, clean bowl and whisk attachment, whip cream and maple syrup together on medium speed until stiff peaks form, about 3 minutes.
5. Place 1 cake layer on cake plate or pedestal, then spread one-fourth of whipped cream (scant cup) evenly over top. Repeat with remaining cake layers and whipped cream. Sprinkle pecans on top and serve.

Notes

For best results, ensure all ingredients are at room temperature before starting. The cake layers can be baked a day ahead and stored, tightly wrapped, at room temperature. Assemble with whipped cream just before serving.

Keywords: Pumpkin, Maple, Cake, Holiday, Dessert