



# Moist Spiced Pumpkin Cake with Cream Cheese Frosting

## The First Bite That Stole My Heart

The smell of cinnamon and nutmeg filled my grandma's kitchen. Warm pumpkin cake sat on the counter, topped with creamy frosting. One bite and I was hooked—soft, spiced, just sweet enough. **Ever wondered how you could turn pumpkin cake into something unforgettable?** It's all in the balance of spices and that tangy frosting. Now, I make it every fall to keep that cozy feeling alive.

## My First Cake Disaster (And What It

## Taught Me)

I once forgot the baking powder. The cake came out flat as a pancake. But the frosting saved it—no one even noticed! **Home cooking isn't about perfection. It's about joy, messes, and tasty saves.** Now I double-check my ingredients, but I don't stress. Share your own kitchen fails—did a mistake ever turn out okay?

## Why This Cake Works So Well

- The pumpkin keeps it moist, while the spices add warmth without being too strong. - Cream cheese frosting cuts the sweetness, making each bite just right. **Which flavor combo surprises you most—pumpkin and cinnamon or cream cheese and cloves?** Try it with nuts for extra crunch.

## A Slice of History

Pumpkin cakes became popular in the U.S. during the 1800s. They were a way to use fall's bounty. \*Did you know? Early recipes often used molasses instead of sugar.\* Today, we add frosting for extra delight. What's your favorite old-fashioned dessert? Let me know in the comments!



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**Ingredients:**

Ingredient	Amount	Notes
Vegetable oil	1 cup	
Eggs	4 large	
Light brown sugar	1 ¾ cups	Packed
Canned pumpkin puree	15 ounces (1 can)	
Vanilla extract	1 ½ teaspoons	
All-purpose flour	2 cups	
Baking powder	2 teaspoons	
Baking soda	1 teaspoon	
Fine sea salt	1 teaspoon	
Ground cinnamon	1 ½ teaspoons	
Ground nutmeg	¾ teaspoon	
Ground cloves	½ teaspoon	
Ground ginger	¼ teaspoon	
Cream cheese	8 ounces	Softened
Unsalted butter	½ cup	Softened
Powdered sugar	2 ½ cups	
Vanilla extract	1 teaspoon	
Pumpkin pie spice	½ teaspoon	
Ground cinnamon	½ teaspoon	
Walnuts or pecans	¼-½ cup	For topping (optional)

**How to Make Moist Spiced Pumpkin Cake****Step 1**

See also [No-Bake Oreo Mousse Delight](#)

Preheat your oven to 350°F. Grease a 9×13 pan so the cake won't stick. Mix oil, eggs, sugar, pumpkin, and vanilla in a big bowl. Set it aside while you prep the dry stuff. **Step 2** Whisk flour, baking powder, soda, salt, and spices in another bowl. Add dry mix to wet ingredients slowly. Stir just until combined—overmixing makes cake tough. **Step 3** Pour batter into the greased pan. Bake 30 minutes or until a toothpick comes out clean. Let cake cool completely before frosting. (Hard-learned tip: Warm cake melts frosting into a mess!) **Step 4** Beat cream cheese, butter, sugar, and spices until fluffy. Spread frosting over cooled cake. Chill an hour for cleaner slices. **What's your go-to fall dessert?**  
**Share below!** **Cook Time:** 30 minutes **Total Time:** 45 minutes **Yield:** 12 servings **Category:** Dessert, Fall Baking

## 3 Fun Twists on Pumpkin Cake

**Chocolate Swirl** Fold in 1/2 cup melted chocolate before baking for marbled layers. **Maple Glaze** Skip frosting—drizzle warm cake with maple syrup and chopped nuts. **Mini Cakes** Bake batter in muffin tins for portable pumpkin treats. **Which twist would you try first? Vote in the comments!**

## Serving Up Pumpkin Cake

Top slices with whipped cream and extra cinnamon. Pair with hot cider or spiced rum coffee. Serve alongside vanilla ice cream for extra indulgence. **Which would you choose tonight?**



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## Storing and Serving Tips

Keep this cake fresh by storing it in the fridge. Cover it well to avoid drying out. It stays good for up to 5 days. Freeze slices for up to 3 months—thaw overnight before serving. Let it sit at room temp for 30 minutes before eating.

See also [Mushroom Pie Recipe](#)

Batch-cooking note: Double the recipe for a crowd. Use two pans or bake in batches. **\*Fun fact\*:** This cake tastes even better the next day. The spices deepen, making it richer. Who else loves leftovers more than fresh?

## Troubleshooting Common Issues

Is your cake too dense? Check your baking powder's freshness. Old powder won't lift the batter. If the frosting is runny, chill the cream cheese longer. Soft butter should still hold its shape. Cake sticking to the pan? Grease it well or use parchment paper. Dry edges mean overbaking—try 25 minutes next time. Share your fixes in the comments! What's your go-to cake rescue trick?

## Your Questions, Answered

**Can I make this gluten-free?** Yes! Swap flour for a 1:1 gluten-free blend. Add 1/4 tsp xanthan gum for texture. **How far ahead can I bake it?** Frost the cake 1 day before serving. Store chilled. The flavors meld beautifully. **What oil works besides vegetable?** Coconut or melted butter adds richness. Avoid olive oil—its flavor clashes. **Can I halve the recipe?** Use an 8×8 pan. Bake 25-28 minutes. Adjust frosting amounts too. **Nut allergies?** Skip walnuts or use seeds like



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pepitas. Toasted oats add crunch too.

### Final Thoughts

This cake is fall in every bite. The spices, the frosting—pure comfort. I've made it for years, and it never fails. **Tag Savory Discovery on Pinterest with your photos!** Did you add a twist? Tell me below. Happy cooking! —Elowen Thorn.

**You need to try !**



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# Moist Spiced Pumpkin Cake with Cream Cheese Frosting

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Cooking Method:[Baking](#)



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Cuisine:[American](#)



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## Moist Spiced Pumpkin Cake with Cream Cheese Frosting | 17

Difficulty: **Beginner**



## Moist Spiced Pumpkin Cake with Cream Cheese Frosting | 18

Prep time: **15 minutes**



## Moist Spiced Pumpkin Cake with Cream Cheese Frosting | 19

Cook time: **30 minutes**



## Moist Spiced Pumpkin Cake with Cream Cheese Frosting | 20

Rest time:

Total time: **45 minutes**



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Servings: **Not specified servings**



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Calories: **kcal**

Best Season: **Summer**

## **Description**

Experience the delightful flavors of this moist spiced pumpkin cake

topped with creamy cream cheese frosting.

See also [Heavenly Earth Cake Delight](#)

## Ingredients

- 1 cup vegetable oil
- 4 large eggs
- 1 ¾ cups light brown sugar, packed
- 15 ounces canned pumpkin puree (1 can)
- 1 ½ teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon fine sea salt
- 1 ½ teaspoons ground cinnamon
- ¾ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- ¼ teaspoon ground ginger
- 8 ounces cream cheese, softened
- ½ cup unsalted butter, softened
- 2 ½ cups powdered sugar
- 1 teaspoon vanilla extract
- ½ teaspoon pumpkin pie spice
- ½ teaspoon ground cinnamon
- 1/4-1/2 cup walnuts or pecans for topping the cake (optional)

## Instructions

1. Preheat oven to 350°F. Grease a 9×13 baking pan and set aside.
2. In a large mixing bowl, whisk together 1 cup vegetable oil, 4 eggs, 1 ¾ cups brown sugar, 1 can pumpkin puree, and 1 ½ teaspoons

vanilla extract. Set aside.

3. To a medium bowl add 2 cups flour, 2 teaspoons baking powder, 1 teaspoon baking soda, 1 teaspoon salt, 1 ½ teaspoons ground cinnamon, ¾ teaspoon ground nutmeg, ½ teaspoon ground cloves, and ½ teaspoon ground ginger. Use a whisk or fork to combine the dry ingredients.
4. Add the dry ingredients to the wet ingredients. Use a wooden spoon to stir until fully incorporated.
5. Pour the batter evenly into the prepared baking pan. Bake for 30 minutes or until a toothpick inserted into the middle of the cake comes out clean.
6. Remove cake from the oven and allow to fully cool before frosting the cake.
7. In a small bowl, beat together the cream cheese and butter with a hand-held mixer. Add the powdered sugar, vanilla extract, pumpkin pie spice, and cinnamon. Continue beating until smooth and fluffy.
8. Spread the frosting over the cooled cake and enjoy, or you can cover and refrigerate your cake prior to serving. We prefer to refrigerate for an hour prior to serving, allowing the frosting to set.

## Notes

For added texture, top with chopped walnuts or pecans before serving.

Keywords:Pumpkin, Cake, Cream Cheese, Frosting, Dessert