



# Pumpkin Pie Cake

## Introduction

As the leaves turn vibrant shades of orange and gold, and the air grows crisp, nothing evokes the warmth of fall quite like a slice of Pumpkin Pie Cake. This delightful dessert combines the rich and comforting flavors of pumpkin pie with the fluffy texture of cake, making it a perfect addition to your autumn gatherings. Topped with a creamy cinnamon frosting, this cake is not only delicious but also visually appealing, making it an ideal centerpiece for your holiday table. Whether you're hosting a Thanksgiving dinner or simply craving a sweet treat, this Pumpkin Pie Cake will impress your family and friends while satisfying your seasonal cravings.

## Detailed Ingredients

For the Cake:

- yellow cake mix
- pumpkin puree (1 can, 15 oz)
- large eggs (3)
- vegetable oil (1/2 cup)
- milk (1/4 cup)
- granulated sugar (1/2 cup)
- ground cinnamon (1 teaspoon)
- ground ginger (1/2 teaspoon)
- ground nutmeg (1/4 teaspoon)
- ground cloves (1/4 teaspoon)
- vanilla extract (1 teaspoon)

For the Cinnamon Frosting:

- unsalted butter (1 cup, softened)
- powdered sugar (4 cups)
- ground cinnamon (1 teaspoon)
- ground nutmeg (1/4 teaspoon)

-heavy cream (1/4 cup)

-vanilla extract (1 teaspoon)

For Garnish (Optional):

-candied walnuts, finely chopped

## Prep Time

Prep Time: 20 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes (plus cooling and frosting time)

Yield: 12-16 slices

### Detailed Directions and Instructions

#### 1. Preheat the Oven:

Begin by preheating your oven to 350°F (175°C). For easy cake removal, grease and flour two 9-inch round cake pans, or alternatively, line the pans with parchment paper.

#### 2. Prepare the Cake Batter:

In a large mixing bowl, combine the yellow cake mix, pumpkin puree, large eggs, vegetable oil, milk, granulated sugar, ground cinnamon, ground ginger, ground nutmeg, ground cloves, and vanilla extract. Using an electric mixer, beat the mixture on medium speed for about

2-3 minutes until the batter is smooth and well combined.

See also Creamy Italian Chicken Pasta

### **3. Bake the Cakes:**

Once the batter is ready, divide it evenly between the prepared cake pans, smoothing the tops with a spatula. Place the pans in the preheated oven and bake for 25 minutes or until a toothpick inserted into the center of each cake comes out clean. After baking, allow the cakes to cool in the pans for 10 minutes, then transfer them to a wire rack to cool completely.

### **4. Make the Cinnamon Frosting:**

In a large mixing bowl, beat the softened unsalted butter with an electric mixer until it becomes creamy. Gradually add the powdered sugar, one cup at a time, mixing on low speed until incorporated. Once combined, add the ground cinnamon, ground nutmeg, heavy cream, and vanilla extract. Increase the mixer speed to medium-high and beat for about 3-4 minutes, or until the frosting is light and fluffy.

### **5. Assemble the Cake:**

When the cakes are completely cooled, place one layer on a serving plate. Spread a generous layer of cinnamon frosting on top of the first layer. Then, carefully place the second cake layer on top and frost the top and sides of the entire cake with any remaining frosting.

### **6. Garnish the Cake:**

For an added touch of sweetness and crunch, you can press finely chopped candied walnuts into the sides of the cake, enhancing its presentation and taste.

## 7. Serve:

Slice the Pumpkin Pie Cake and serve it at your next fall gathering. It's sure to become a favorite among your guests, capturing the essence of the season with every bite.

See also [Traditional Apple Strudel Recipe](#)

## Notes

- Ensure the butter for the frosting is at room temperature for the best results in achieving a creamy texture.
- You can substitute the yellow cake mix with a spice cake mix for an enhanced flavor profile.
- If you prefer, pumpkin pie spice can be used instead of individual spices for convenience.

## Cook techniques

- **Mixing:** Be careful not to overmix the batter; mix just until all ingredients are well combined for a light, fluffy cake.
- **Frosting:** For a smoother frosting, sift the powdered sugar before adding it to the butter.
- **Cooling:** Let the cakes cool completely before frosting to prevent the icing from melting.

## FAQ

### Can I make this cake ahead of time?

Yes, you can bake the cakes a day in advance. Just wrap them tightly in

plastic wrap once cooled and store them at room temperature. Frost on the day you plan to serve.

### **How should I store leftovers?**

Store leftover Pumpkin Pie Cake in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week. If refrigerating, it's best to let it come to room temperature before serving for the best flavor.

### **Can I freeze this cake?**

Yes, you can freeze the unfrosted cake layers. Wrap them tightly in plastic wrap and then in aluminum foil. They can be frozen for up to 2 months. When ready to serve, thaw in the refrigerator overnight and frost when completely thawed.

### **Conclusion**

Pumpkin Pie Cake is a beautiful and scrumptious way to celebrate the flavors of fall. With its moist pumpkin-infused cake layered with delicious cinnamon frosting, it is sure to be a hit at any gathering. Whether you enjoy it as a dessert during Thanksgiving dinner or as a sweet treat with your afternoon coffee, each slice is a celebration of autumn's bounty. This cake not only satisfies your sweet tooth, but it also brings a touch of nostalgia and warmth to your table, making it a must-try recipe this season.

See also [Roasted Garlic Parmesan Zucchini, Squash, and Tomatoes](#)

### **More recipes suggestions and combination**

### **Apple Crisp Cake**

If you love fall flavors, consider trying an apple crisp cake. The warm spices and tender apples create a delightful contrast to the Pumpkin Pie Cake.

### **Chai Spiced Cupcakes**

For a unique twist, whip up some chai spiced cupcakes. The aromatic spices blend beautifully with a hint of pumpkin for an unforgettable treat.

### **Pecan Pie Tart**

A pecan pie tart can complement your Pumpkin Pie Cake perfectly, bringing an additional layer of richness and nuttiness to your dessert table.

### **Cream Cheese Frosted Carrot Cake**

Carrot cake topped with cream cheese frosting offers a moist and flavorful addition that pairs wonderfully with the spices found in pumpkin desserts.

### **Spiced Banana Bread**

For a simple yet satisfying choice, bake a loaf of spiced banana bread. The moist texture and warm spices will leave everyone reaching for another slice.

Enjoy experimenting with these fall-inspired desserts, each offering its own unique flavor and charm!