



Pumpkin Pie Cake

Crammed with so much pumpkin spice, it'll make your seasonal latte jealous

This is, hands down, one of my favorite cakes. It's insanely easy to make, comes together REALLY quickly and is so moist and fluffy that you won't believe it. Imagine if you will, a pumpkin pie, going out to a club, having a few drinks, then having a "ménage à trois" with a 3 layered cream cake and a pumpkin spice latte. 9 months later, they'd all be on a paternity episode of Maury, waiting to see who's this cake's baby daddy.

Ingredients:

Cake Batter:

- 1 Pillsbury sugar free yellow cake mix
- 1 (15oz) can of 'pure' pumpkin puree (*not canned pie filling*)
- 3 large eggs
- 1 tsp baking powder
- 1-1/2 tsp ground cinnamon
- 1 tsp pumpkin pie spice
- 2 tsp maple extract
- 1-1/3 cup carbonated water or diet soda (I used root beer)

Pumpkin Spice Puree Frosting

- 3 (15oz) cans 'pure' pumpkin puree (*not canned pie filling*)
- 2 (1oz) boxes sugar free Jello instant butterscotch pudding
- 1 (1oz) box sugar free Jello instant vanilla pudding
- 1/2 cup 0 calorie confectioner's sugar replacement
- 1-1/4 tsp pumpkin pie spice
- 1 tsp ground cinnamon
- 1 tsp maple extract

Topping:

- 1/4 tsp ground cinnamon
- 1/4 tsp pumpkin pie spice
- 2 tsp 0 calorie confectioner's sugar substitute
- fine mesh, wire strainer

Serving Info.:

YIELDS: 9" round cake
Servings: 12
Serving Size: 1/12 slice



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- last checked 11/25/23 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Directions:

- 1 Preheat oven to 325.
- 2 Line the bottom of 3 round 9" cake pans with parchment paper. Spray the sides with cooking spray, set aside.

*** CAKE DIRECTIONS

- 3 In a large mixing bowl, combine the cake mix, eggs, pumpkin puree, baking powder, cinnamon, pumpkin pie spice and the extracts. Pour in your 0 calorie carbonated liquid of choice (I used root beer) and mix.
- 4 Pour the batter into the 3 prepared 9" round cake pans. Use a measuring scoop to try and fill each pan with a relatively equal amount, so that they bake up close to the same height. WAIT TILL YOUR OVEN IS UP TO TEMP., then...
- 5 Bake at 325 for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Cooking times may vary.
- 6 When the toothpick comes out dry, remove the cakes from the oven and allow to cool to room temperature on a wire rack, not in the pans (remove the parchment paper).

*** FROSTING DIRECTIONS

- 7 Using an electric mixer, mix together the 3 cans of pumpkin puree, instant pudding packets, "confectioner's sugar" pumpkin pie spice, cinnamon and maple extract. Mix until well combined and smooth.
- 8 Cover and place in the refrigerator for 1 hour to set.

*** ASSEMBLY

- 9 Remove one of the cake layers from the coolin wrack and place it, flat side down, on a serving dish or platter.
- 10 Scoop all of your pumpkin puree frosting into a 1 gallon sized ziplock bag. Twist the bag, while forcing all of the frosting down to 1 corner of the bag. Use scissors to snip an index finger-width hole in the bag's corner, to make a piping bag.
- 11 Cover the bottom cake layer with around 1/3 of the frosting, about as thick as your thumb is wide, to create a thick layer of filling for the bottom layer.
- 12 Take your second cake layer, and flip it upside down, so that the slightly domed 'top' side of that baked layer, is now face-down into the layer of pumpkin filling. Gently push down on the top of the layer, to sliiiiightly press it down into the pumpkin filling. Awesome, you have a perfectly flat top to put the next layer of frostin/filling on!
- 13 Now, repeat the process and spread another 1/3rd of the filling on top of THAT layer of cake. Then... you guessed it... Take the final layer of cake, flip it upside down and once again push the press the slightly 'domed' side of the cake layer, down into the filling. Yup... just like before, now the very top of your cake will have a nice, flat surface to frost.
- 14 Frost the top of the cake, from edge to edge, **with a THIN layer** of the pumpkin puree. You want to try and leave enough puree to pipe more around the entire edge of the cake. So just spread a thin layer on top.
- 15 Pipe small mounds/dollops of the pumpkin puree all around the outer edge of the cake. You can use a decorative piping tip if you'd like it to look snazzier. (I used the same piping tip I purchased to fill the Cannolis on pages 146-147.)
- 16 **DUSTING:** Place the listed 'topping' ingredients into a small cup and stir them to combine. Then, place the 'confectioner's sugar', cinnamon and pumpkin pie spice mixture into a small wire strainer. Dust the top of the cake, from edge to edge, to lightly coat the entire top of the cake with the mixture. Don't worry, it'll absorb into the pumpkin puree in a few minutes, making it unseen, yet incredibly delicious.

*** NOTES

- **PUMPKIN PUREE:** Make sure that you scan the various cans of pumpkin puree at your local stores. Some brands have a lot of added sugar, they are usually marked as 'pumpkin pie filling'. Make sure to get a can that scans as 0 points and says PURE pumpkin puree. No points, is good points.
- **PIPING:** I went a little fancy on mine and used the large 'star' piping tip to pipe dollops around the edges of EACH layer. You don't have to go that crazy. Simply keeping both layers of filling smooth is fine. Then, you can simply place the dollops of pumpkin filling around the edges of the top layer only. If you do that, you can have a bit more filling inside of the first 2 layers.

