

PUMPKIN SPICE CAKE

Ingredients

2 cups all-purpose flour
1 1/2 cups sugar
2 tsp baking powder
2 tsp ground cinnamon
1 tsp baking soda
1/4 tsp salt
1/4 tsp ground cloves
4 eggs, beaten
1 can (16 oz) pumpkin
1 cup vegetable oil

Frosting:

1 pkg (8 oz) cream cheese,
softened to room temp
1/2 cup unsalted butter,
softened to room temp
2 cups powdered sugar
1 tsp vanilla extract

Directions

1. Preheat the oven to 350 degrees.
2. Combine the flour, sugar, baking powder, cinnamon, baking soda, salt, and cloves.
3. Stir in the eggs, pumpkin, and vegetable oil until thoroughly combined.
4. Spread the batter into an ungreased 15x10-inch baking pan.
5. Bake the cake for 25-30 minutes or until a toothpick inserted in the center comes out clean.
6. Remove the cake from the oven and let it cool before frosting.
7. For the frosting: Beat the cream cheese until smooth.
8. Add the butter, mixing until well combined and smooth.
9. Add the powdered sugar and vanilla, mixing until fully combined.
10. Spread the frosting evenly over the cooled cake, slice it, and serve.

Serves 16