

# Pumpkin Sheet Cake



## ingredients:

### Cake

2 cups sugar  
1 cup vegetable oil  
2 cups (1 15 oz can) pureed pumpkin  
4 eggs<sub>t</sub>  
2 cups all purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 teaspoons cinnamon  
1/4 teaspoon cloves

### Frosting

5 tablespoons melted butter  
4 ounces cream cheese  
2 cups powdered sugar  
1 dash vanilla  
pinch of salt

## instructions:

1. Preheat oven to 350. Beat pumpkin, sugar, and oil until well combined. Add eggs, 1 at a time and beat until blended, scraping down bowl as necessary
2. Mix dry ingredients separately and add them 1 cup at a time, blending on low after each addition.
4. Spray 10 x 15 baking sheet with vegetable oil spray and pour batter in, spreading to smooth it out.
5. Bake at 350 for 25-30 minutes. Cool in pan on wire rack. After 15 minutes of cooling, cover with clean tea towel.
6. After cake is cooled, make icing: blend butter, cream cheese, and vanilla with mixer until fluffy. Slowly add powdered sugar.
7. Spread icing on cake and serve directly out of the pan.

## notes:

Cake can be made in two 8 inch rounds and served as a layer cake. Double the frosting to have a layer in the middle.

The cake may look uneven when it come out of the oven but will settle as it cools.