



Pumpkin Cake with Over-the-Top Sprinkles

Prep: 20 minutes

Bake: 25 minutes • Serves: 20

Cake:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 can (15 ounces) pumpkin purée
- 4 large eggs
- 1⅔ cups granulated sugar
- 1 cup vegetable oil

Frosting:

- 1 package (8 ounces) cream cheese, softened
- ½ cup butter, softened (1 stick)
- 2 teaspoons vanilla extract
- 6 cups powdered sugar
- 1 container (2.6 ounces) Over-the-Top decorating fall harvest jimmies

1. Prepare Cake: Preheat oven to 350°F. In bowl, whisk together flour, baking powder, cinnamon, baking soda and salt; set aside.

2. In large bowl, beat pumpkin, eggs, sugar and oil until well blended. Slowly add dry ingredients to wet ingredients, mixing well. Pour batter into ungreased 9 × 13-inch baking pan. Bake 25 to 30 minutes or until toothpick inserted near center of cake comes out clean. Cool completely on wire rack.

3. Prepare Frosting: With mixer on low speed, beat cream cheese, butter and vanilla extract until well blended. Slowly add in powdered sugar. Spread frosting over cake; sprinkle with jimmies. Refrigerate until ready to serve.

Approximate nutritional values per serving:

465 Calories, 21g Fat (7g Saturated), 61mg Cholesterol, 321mg Sodium, 68g Carbohydrates, 1g Fiber, 4g Protein