

PUMPKIN CAKE WITH CREAM CHEESE FROSTING

Recipe from Bev Swann's kitchen.

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| 4 | Eggs |
| 1 cup | Vegetable oil |
| 2 cups | White sugar |
| 1 can | (15-ounces) pure pumpkin |
| 2 cups | all-purpose flour |
| 2 tsps. | Baking powder |
| 1 tsp. | Baking soda |
| 1/2 tsp. | Salt |
| 2 tsps. | Cinnamon |
| 1/2 tsp. | Ginger |
| 1/2 tsp. | Cloves |
| 1/2 tsp. | Nutmeg |

Combine first four ingredients in a large bowl. Sift together flour, baking powder, baking soda, salt, and spices; add to pumpkin mixture and mix well.

Pour into greased and floured 9 x 13 inch pan.

Bake at 350° F. for 25 to 35 minutes.

Cool. Frost with Cream Cheese Frosting.

CREAM CHEESE FROSTING

| | |
|-------------|--------------------------|
| 4-ounces | Cream cheese, softened |
| 3 tbsps. | Butter, softened |
| 1 tsp. | Vanilla |
| 2-2&1/2cups | powdered sugar |
| 1 tbsp. | cream or milk, if needed |

Beat together the cream cheese, butter, and Vanilla Extract, adding enough of the powdered sugar to give desired consistency. Cream can also be added if needed.