

## Pumpkin Sheet Cake with Cream Cheese Frosting



*Double this recipe for a 9x13 pan.*

### **Pumpkin Sheet Cake**

- 1/2 cup canola oil
- 1 cup sugar
- 2 eggs
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup pumpkin puree

Whisk together oil, sugar and eggs. Whisk in flour, baking powder, baking soda, salt and cinnamon, until no lumps remain. Stir in pumpkin puree until evenly distributed. Pour into a greased or parchment lined 8x8 baking pan. Bake at 350°F for 25-30 minutes, or until a toothpick inserted into the centre comes out clean. Allow to cool completely before frosting.

### **Cream Cheese Frosting**

- 2 oz. (1/4 cup) cream cheese, softened
- 1 tablespoon butter, softened
- 1/2 teaspoon vanilla
- 1/2 cup + 2 tablespoons icing (confectioners) sugar
- 3/4 teaspoons heavy cream (or 1/2 teaspoon milk)

Cream together cream cheese and butter. Stir in vanilla. Whisk in icing sugar until smooth. Stir in cream until evenly distributed. Spread onto cooled cake.

Makes: 9 servings

From: [KitchenSimplicity.com](http://KitchenSimplicity.com)