

Pumpkin Sheet Cake with Cream Cheese Frosting

A moist pumpkin sheet cake with homemade cream cheese icing

Yield:

20-24 servings

Ingredients:

Cake Ingredients:

16 ounces (2 cups) canned solid-pack pumpkin
2 cups sugar
1 cup vegetable oil
4 eggs, lightly beaten
2 cups flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt

Cream Cheese Frosting Ingredients:

4 ounces cream cheese, softened
5 tablespoons melted butter
1 1/2 teaspoons vanilla
1 3/4 cups powdered confectioner's sugar
2-4 teaspoons milk
chopped nuts, for topping

Instructions:

1. Beat pumpkin, sugar, and oil. Add eggs, mixing well.
2. In another bowl, combine dry cake ingredients and stir to mix. Add to pumpkin mixture and beat well.
3. Pour batter into greased 15 x 10 x 1-inch jelly roll pan.

Bake at 350 degrees for 25-30 minutes or until cake tests done with a toothpick. Cool on a wire rack (in the pan); cover with a towel after about 15 minutes of cooling.

4. To make frosting, beat cream cheese, butter, and vanilla in a mixing bowl until smooth. Gradually add sugar, mixing well. Add milk until frosting reaches desired thickness. Frosten cooled cake and sprinkle with chopped nuts if desired.



This recipe is from Tammy's Recipes.