THE J.M. SMUCKER Co

Caramel Frosted Pumpkin Cake

Prep Time	Cook Time	Serves	Difficulty
25 mins	30 mins	12	N/A

Ingredients

- 1 cup (250 mnL) canola or vegetable oil
- 1 1/2 cups (375 mL) granulated sugar
- 4 eggs
- 2 tsp (10 mL) vanilla
- 2 cups (500 mL) pumpkin puree (not filling)
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tbsp (15 mL) pumpkin pie spice
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- **Caramel Icing:**
- 8 oz (250 g) cream cheese, softened
- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) Smucker's® Sundae Syrup Caramel Flavoured Syrup

  Caramel Flavoured Syrup

- 3-4 cups (875 - 1 L) icing sugar

Directions

Step 2:

Preheat oven to 350°F(180°C). Line 2 9" (23 cm) pans with parchment paper.

Step 3:

Beat first 5 ingredients together in large bowl of electric mixer. Add remaining ingredients and beat until smooth. Pour into prepared pans. Bake in preheated oven 25-30 minutes or until toothpick inserted comes out clean. Cool on wire rack.

Step 5:

Beat cream cheese and butter together in large bowl of electric mixer until smooth. Beat in caramel syrup and enough icing sugar to make a smooth spreadable texture. Fill and frost cake as desired.

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