

Sweet Whimsy Shop's

Pumpkin Spice Cake Recipe

(adapted from Joy of Baking's recipe)

Ingredients

- 1 stick of unsalted butter, room temperature
- 1 1/4 cup light brown sugar, packed
- 2 large eggs, room temperature
- Half of a 15oz can of pure pumpkin purée (about 1 cup)
- 1 teaspoon vanilla extract
- 2 cups unbleached all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/2 cup buttermilk, room temperature



Substitutions

- *To make buttermilk with whole or 2% milk, put 1/2 Tablespoon of distilled white vinegar into an empty 1/2 cup measuring cup. Then fill the remainder with milk. Allow to sit for at least 5 minutes to make a buttermilk substitution
- *1/8 tsp nutmeg or allspice can be substituted for the ground cloves

Before you begin

1. At least 30 minutes before you begin mixing ingredients, set out butter, eggs, and buttermilk to allow to reach room temperature.
2. Preheat oven to 350-degrees
3. Prepare a 9"x 9" cake pan. I recommend spraying with *Baker's Joy Baking Spray with Flour* or *Pam with Flour Baking Spray*.

Directions

1. Using a mixer, beat together the butter and brown sugar until light and fluffy.
2. Add eggs, one at a time, mixing well after each addition.
3. Add the pumpkin purée and vanilla extract and mix to incorporate.
4. In a separate bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, and cloves.
5. Add half of the flour mixture to the butter/sugar/egg batter, and mix.
6. Add all of the buttermilk to the batter, then mix.
7. Add the remainder of the flour mixture to the batter, and mix one final time.
8. Pour batter into prepared cake pan.
9. Bake at 350-degrees for approximately 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.
10. Allow to cool on wire rack.
11. If preparing cake for cake pops, allow several hours for cake to fully-cool before mixing it with frosting. Ideally, I recommend covering the cake (while still in the pan) with plastic wrap, and letting it cool overnight.