

The Best Ever Pumpkin Cake

Soft and moist cake with a delicious cream cheese frosting

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INGREDIENTS

- 100g soft butter
- 100g brown sugar
- 2 eggs
- 210g all purpose flour
- 1tsp baking powder
- 1tsp baking soda
- 1tsp pumpkin pie spice (recipe on www.inthekitchenwithelisa.com)
- 150g natural flavour yogurt (minimum 10% fat content) or sour cream
- 300g pumpkin puree (unsweetened)

- 300g philadelphia cream cheese
- 50g powder sugar
- 1/3tsp pumpkin pie spice (recipe on www.inthekitchenwithelisa.com)



DIRECTIONS

1. With a hand mixer beat the softened butter and the sugar for about five minutes until soft and pale.
2. Add eggs one at a time beating for about a minute after each addition.
3. In a separate bowl combine all dry ingredients. And in another bowl combine yogurt with pumpkin puree.
4. Sift about one third of the dry ingredients to the butter and eggs, and fold in shortly with a spatula. Then add about a third of the pumpkin puree with yogurt and fold in again shortly. Repeat until all dry ingredients and the pumpkin puree with yogurt have been added. Fold in until the batter is smooth and you have no dry spots of flour.
5. Butter a 1,5 litre (6 cup) bundt cake pan and transfer the batter into it. You can also flour the pan after buttering it to make sure the cake comes out of the pan easily. Even out the top.
6. Bake the cake in 170°C bottom top heat at the bottom shelf of the oven for about 1.5-2 hours. Make sure not to open the oven door in the first one and a half hours of baking the cake. Check with a wooden skewer before removing the cake from the oven. If the top of the cake starts turning really dark you can cover it with some aluminium foil or parchment paper.
7. Remove the cake from the oven and allow to cool for 15-20 minutes before removing the cake from the pan. Then remove from the pan and allow to cool completely on the cooling rack before frosting.
8. To make the frosting, using a spatula combine the cream cheese with the icing sugar and the pumpkin pie spice in a medium bowl. Once soft and smooth spread over the cooled cake with a spatula or a spoon.
9. Any leftover cake should be stored in an airtight container in the fridge.

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