# Pumpkin Cake with Cream Cheese Icing

## Description

Lindsay's Birthday celebration always includes this Pumpkin Cake that has been decorated in MANY ways over the years.

## Summary

**Yield:** 18
**Prep Time:** 15 minutes
**Category:** Desserts
**Cuisine:** American

## Ingredients

- 2 cups sugar
- 4  eggs
- 1 cup canola oil
- 2 cups canned pumpkin
- 2 tsp cinnamon
- 2 tsp baking soda
- 1/2 tsp salt
- 2 tsp pumpkin spice
- 2 cups flour (all purpose)
- stick melted butter
- 1 box confectioner's sugar (powdered)
- 8 ozs cream cheese (8 oz packages), softened
- 2 tsp vanilla extract

## Instructions

Combine sugar, eggs, oil, & pumpkin & mix until smooth. Stir cinnamon, baking soda, salt, pumpkin spice, flour and slowly blend with previous 4 wet ingredients.  Blend until well blended. Bake in a

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greased 13" x 9" pan @ 350 degrees for 35 mins. Test doneness with a toothpick. Cool cake before icing.

Slowly add confect. sugar to butter a little at a time. Blend in cream cheese then add vanilla.

## Notes

May Prepare in 9x13 cake pan for 35 min. or 2 x 9 inch round pans for 20 min.

Adjust baking times accordingly and test doneness with toothpick.