



Print Works Bistro

Pumpkin Spice Cake

2	cups	all purpose flour
1/2	tablespoon	baking powder
1/2	tablespoon	baking soda
1 1/2	tablespoons	ground cinnamon
1	teaspoon	nutmeg
1/8	teaspoon	cloves
1/4	teaspoon	allspice
1	cup	canned pumpkin
1	cup	vegetable oil
1 1/3	cups	sugar
1/4	teaspoon	salt
3	each	eggs

Pre heat oven to 350 degrees.

Butter and flour a loaf pan. Set aside.

Sift together flour, baking powder, baking soda, cinnamon, nutmeg, cloves and allspice. Set aside.

To the bowl of an electric mixer fit with the whip attachment add pumpkin, oil, sugar, and salt. Mix on medium speed until blended. Add eggs one at a time until incorporated. Scrape bowl and mix just until blended.

With mixer on low speed add dry ingredients one third at a time and allow each addition to become blended before adding the next batch. Scrape bowl and mix until ingredients are blended.

Pour batter into prepared pan. Place pan on cookie tray and place in center of oven and bake 50-60 minutes or until tester comes out clean.

Makes – 1 loaf pan

All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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