



Damariscotta Pumpkinfest & Regatta

October 5-14, 2013

Caramel Pumpkin Spice Cake **Submitted by: Margaret Kelsey**

Cake Ingredients

2 cups white sugar
3/4 cup oil
1/2 cup unsweetened applesauce
1 tsp vanilla extract
2 cups pumpkin
4 eggs
2 cups all-purpose flour
3 tsp baking powder
2 tsp baking soda
1/4 tsp salt
2 tsp ground cinnamon
1 tsp ground nutmeg
1/2 tsp ground cloves
1/2 tsp ground ginger

Caramel Soak Ingredients

1 bottle of caramel sauce (sundae syrup is fine)
1 can of sweetened condensed milk

Whipped Topping Ingredients

2 cups heavy cream
2-4 tbsps powdered sugar
2 tsps vanilla extract

Candy Topping Ingredients

Heath Milk Chocolate English Toffee Bits (or other candy)
Remaining caramel sauce

Preheat oven to 350 degrees F. Grease and flour a 9x13 inch pan. Sift together flour, baking powder, baking soda, salt, and spices in a large bowl. Whisk together. Set aside.

Combine sugar, applesauce, and oil. Blend in vanilla and pumpkin, then beat in eggs one at a time. Gradually beat in dry mixture. Spread batter into prepared pan.



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Bake in the preheated oven for 30 minutes, or until you can insert a toothpick and have it come out clean. It may take longer if using frozen pumpkin (it can take as long as 42 minutes). Allow to cool as you prepare caramel mixture.

Combine condensed milk and 3/4 bottle of caramel sauce (or to taste; if you want to bring out the flavor of the pumpkin more, feel free to omit the caramel in the mixture).

Using a wooden spoon, poke holes in the cake (every inch or so apart) in rows. Pour the milk and caramel mixture all over the cake while still warm. Allow it to soak in and for the cake to cool completely.

For the whipped cream topping, chill the bowl and beater for about ten minutes. Whip heavy cream until stiff peaks are just about to form. Beat in sugar and vanilla until peaks form. Do not over-beat, or else you'll be making very sweet butter!

Spread topping over cake when the cake is completely cool. Top with caramel drizzle and candy bits. Let chill in fridge for at least 30 minutes before eating.