

## THE GREAT PUMPKIN PECAN SPICE CAKE – MARY BLENK

*Original recipe created for Damariscotta Pumpkinfest & Regatta – 2012 - Dessert Contest.*

Pumpkin and toasted pecan cake with pumpkin cream filling and pumpkin flecked cream cheese and pecan frosting, topped with candied pecans.

Ingredients:

### **Cake:**

½ Cup butter, softened  
1 Cup granulated sugar  
¼ Cup brown sugar  
2 large eggs  
1 tsp. vanilla extract  
1 Cup canned pumpkin  
1 tsp. ground cinnamon  
½ tsp. ground nutmeg  
1/8 tsp. ground ginger  
1/8 tsp. ground cloves  
2 Cups all-purpose flour  
3 tsp. baking powder  
1 tsp. baking soda  
¼ tsp. salt  
2/3 Cup buttermilk  
¾ Cup toasted chopped pecans

### **Candied Pecans:**

¼ Cup brown sugar  
¾ Cup pecan halves  
1 Tbl. orange juice

### **Toasted Pecans:**

2 Tbl. butter  
1 Cup chopped pecans

### **Pumpkin Filling:**

¼ Cup granulated sugar  
1 ½ Tbl. cornstarch  
½ tsp. ground cinnamon  
2/3 Cup milk  
1 large egg, beaten  
¼ Cup canned pumpkin  
½ tsp. vanilla extract

### **Frosting:**

5 Tbl. butter, softened  
3 ounces cream cheese, softened  
¼ Cup canned pumpkin  
½ tsp. vanilla extract  
4 – 5 Cups confectioner's sugar  
¼ Cup toasted chopped pecans

Preparation

**Cake:** Preheat oven to 350°F. Cream butter and sugars in large bowl, and add eggs (one at a time), beating well after each egg. Add vanilla and pumpkin & mix well. Beat in cinnamon, nutmeg, ginger & cloves until smooth. Sift together flour, baking powder, baking soda and salt, and add to pumpkin mixture, alternately with buttermilk, beating well after each addition. Stir in ¾ Cup toasted chopped pecans. Divide batter evenly into two greased & floured 8" round cake pans. Bake for 25-30 minutes or until cake tester tests clean. Let cool for 10-15 minutes before removing from pans. Cool on wire rack.

**Candied Pecans:** Combine brown sugar and orange juice in small bowl, and stir in ¾ Cup pecan halves. Stir to coat, and spread out into 8 x 8 greased pan. Bake at 350°F for 12 minutes, stirring once while baking. Pour pecan halves out onto greased baking sheet, separate and cool.

**Toasted Chopped Pecans:** Melt 2 Tbl. butter in an 8 x 8 pan in the oven at 350°F . Stir in 1 Cup chopped pecans and toast in oven for 10 minutes, stirring twice. Cool.

**Pumpkin Filling:** In medium saucepan over medium heat, combine sugar, cornstarch and cinnamon. Slowly stir in milk, and add pumpkin & egg. Stir until smooth, and continue to stir until thick and bubbly. Cook for one minute, remove from heat, & stir in vanilla. Cool and chill.

**Frosting:** In large bowl with electric mixer, cream butter and cream cheese until fluffy. Beat in vanilla and pumpkin. Beat in confectioner's sugar, one Cup at a time until spreading consistency. Stir in ¼ Cup toasted, chopped pecans.

**To Assemble Cake:** Place one layer of cake, inverted on cake plate. Spread filling on layer. Place second layer, top side up, on the first. Frost on side and top of cake, and garnish top (and sides, if desired) with candied pecan halves. Makes 10-12 servings.