



Damariscotta Pumpkinfest & Regatta

October 5-14, 2013

Pumpkin Torte

Submitted by: Kathy Lizotte

Cake:

1 1/5 cup all-purpose flour (I used King Arthur's Flour)
1 tsp. baking powder
1 tsp. baking soda
1 tsp. ground cinnamon
1 tsp. ground cloves
1/2 tsp. salt
6 large eggs
2 cups granulated sugar
2 can (15 oz.) solid-pack pumpkin, divided

Cream filling:

1 package (8 oz.) cream cheese, softened
1 cup confectioners' sugar
1 carton (16 oz.) frozen whipped topping, thawed
1/2 tsp. pumpkin pie spice
1/4 cup caramel dip
1/3 cup chopped pecans, toasted
Remaining pumpkin from cake ingredients

Directions:

Preheat oven to 350 degrees. Grease and sprinkle flour in two 9-in round baking pans. (After testing this, I preferred to bake four little cakes rather than two and cut in half. I thought it looked neater.)

Combine flour, baking powder, baking soda, cinnamon, cloves and salt in a small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in 1 1/2 cup pumpkin. Stir in flour mixture. Spread evenly into prepared pans. Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a large bowl, beat the cream cheese until light and fluffy. Add the confectioners' sugar, remaining pumpkin and pumpkin pie spice; beat until smooth. Fold in whipped topping.



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Cut each cake horizontally into two layers (or in my case, I had baked four cakes separately). Place bottom layer on a serving plate; spread a fourth of the filling. Repeat layers three times. Drizzle with caramel topping; sprinkle with pecans. Store in the refrigerator.