

Great Pumpkin Crunch Cake with Cream Cheese Frosting

★★★★★
5 from 3 votes



Prep Time

45 mins

Cook Time

25 mins

Total Time

1 hr 10 mins

What better way to celebrate the season than with my Pumpkin Crunch Cake! It will definitely bring smiles to your table and soon become your new family fall tradition.

Course: Dessert

Cuisine: American

Servings: 20

Calories: 745 kcal

Author: Chef Dennis Littlely

Ingredients

Crunch Topping

- 3 Cups Walnuts finely chopped
- 3 Cups Vanilla Wafers about 75 cookies
- 3 Cups Brown Sugar
- 2 Sticks Butter

Pumpkin Crunch Cake

- 1 1/4 Cup Sugar
- 1 1/2 sticks of Softened Butter
- 1 16 oz can Solid Pack Pumpkin not pumpkin pie mix
- 2 1/2 Cups Flour
- 1/2 Cup Greek Yogurt
- 1 Tablespoon Pure Vanilla
- 1 Tablespoon Pumpkin Pie Spice
- 2 1/4 Teaspoons Baking Powder
- 3/4 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 3 Large Eggs

Cream Cheese Frosting

- 3 8 oz packs Cream cheese
- 16 oz Marscapone
- 2 sticks Softened Butter
- 1 lb Confectioners sugar
- 1 Tablespoon Pure Vanilla

Instructions

Crunch Topping

1. Melt Butter
2. In a food processor, pulse cookies to a fine crumb
3. Then Pulse walnuts to a fine chop
4. Add in Brown Sugar and mix well.
5. Add in Melted Butter and blend together.
6. Divide mixture into 4 9-inch round Cake Pans, pressing into bottom and spreading it evenly into