

Mini Pumpkin Cakes – Echo Hardwick (2018)

For the cakes:

4 eggs
1 2/3 cups sugar
1 cup oil
1 can pure pumpkin
2 cups King Arthur Flour
2 teaspoons cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt

Beat all wet ingredients until well blended. Add dry ingredients and mix well. Grease a mini bundt cake pan well and fill each circle 2/3 full with pumpkin batter. Bake at 350 degrees for 12-18 minutes or until done in the middle.

Caramel Frosting for the middle of the cakes:

1/4 cup butter
1/2 cup packed brown sugar
2 tablespoons milk
1 cup powdered sugar

Heat butter in a pan over medium heat until melted. Stir in brown sugar, heat to boiling, stirring constantly. Reduce to low, boil 2 more minutes. Stir in milk, heat to boiling, remove from heat. Cool to lukewarm. Gradually beat in powdered sugar.

Orange Buttercream for outside:

1/2 cup butter, softened
4 1/2 cups powdered sugar
1 1/2 teaspoons vanilla
5 tablespoons milk
orange food color

Beat all ingredients together, adding the food color last.

To assemble mini cakes: Start with two mini bundt cakes adding caramel frosting to the middle to stick them together. Carefully pipe the orange buttercream all around the outside of the cake. Use a tootsie roll for the pumpkin stem. Repeat with all mini bundt cakes until gone.