

Magic Pumpkin Cake



Sirve:

12 servings

Pieza:

5 Qt./4.7 L Multi-Purpose Oil Core

small mixing bowl

medium mixing bowl

large mixing bowl

Valora: ★★★★★☆

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Descripción de la Receta:

Pumpkin season calls for a beautiful dessert that will amaze your dinner guests! This is a delicious and healthier layer cake that brings together the delightful flavors of pumpkin pie and cake - and because it's cooked in Saladmaster, no butter or oil is required!

Vanilla Cake Layer

2 cups
white flour
(250
g)
1 tablespoon
baking powder
(14
g)
1 teaspoon
baking soda
(5
g)
½ teaspoon
salt
(3
g)
1 tablespoon
vanilla extract
(15
ml)
2 eggs
1 ¼ cups
plain Greek yogurt
(306
g)
¾ cup
maple syrup
(242
g)

Pumpkin Layer

1 $\frac{3}{4}$
 cups canned pumpkin (pie mix) (473 g) 2 eggs 1
 cup evaporated milk (256 g) 2 teaspoons pumpkin spice (4 g)

Cream Cheese Frosting

$\frac{1}{2}$ cup whipped cream cheese (regular, lite or vegan) (116 g)
 2 - 3 tablespoons maple syrup (or agave nectar) (40 - 60 g)

Preparación :

1. Line bottom of MP5 with parchment paper. Preheat MP5 at 200°F/95°C.
2. In a large bowl, blend together dry ingredients for the vanilla cake layer.
3. In a small bowl, blend vanilla, eggs, yogurt and syrup. Combine mixture with dry ingredients until it forms a thick batter. Do not over mix. Set aside.
4. In a medium bowl, stir pumpkin pie mix with eggs, milk and spice. Set aside.
5. First pour vanilla batter into MP5, followed by pumpkin mixture over top.
6. Set temperature to 305°F/150°C and bake for 1 hour or until toothpick inserted in center comes out clean. Let cake cool in MP5.
7. Place a large serving platter over MP5 and carefully invert cake onto platter.
8. Blend maple syrup with cream cheese until smooth. Spread a layer of frosting on cake and garnish with chocolate shaving or pecan pieces.

Consejos:

- For quicker preparation, use vanilla cake mix instead.
- Adding more maple syrup to cream cheese will create a glaze effect versus a frosting effect.
- Use #1 Cone of the Saladmaster Food Processor for chocolate shavings or pecan pieces.
- When using pure pumpkin (canned or puree), use 1 tablespoon of pumpkin spice.

Información nutricional por ración

Calorías:	280
Grasa Total:	6g
Grasa	3g
Saturada:	
Colesterol:	69mg
Sodio:	503mg
Carbohidratos:	47g
Fibra	4g
Dietética:	
Azúcar:	20g
Proteína:	9g
Nutritional analysis calculated using vegan cream cheese	