

Pumpkin Cake

- 2 cups sugar
- 1 cup vegetable oil
- 4 large eggs
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ginger
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups pumpkin puree or cooked mashed pumpkin
- Cream Cheese Frosting (below)
- 1/2 cup chopped pecans (optional)

Combine sugar, vegetable oil, and eggs in a large mixing bowl; mix well. Add dry ingredients and beat until well blended. Stir in pumpkin puree.

Pour batter into two greased and floured 9-inch round layer cake pans. Bake at 350 degrees for 35 to 40 minutes (or until toothpick inserted into the center of the cake comes out clean). Turn out onto racks to cool. Frost pumpkin cake with Cream Cheese Frosting. If desired, sprinkle with pecans.

Cream Cheese Frosting

- 1/4 cup butter
- 1 package (8 oz.) cream cheese, room temperature
- 1 pound confectioner's sugar
- 2 teaspoons vanilla extract

Combine ingredients in mixing bowl. Beat until creamy. Makes enough to frost a 2-layer cake.