

RECIPE

Sarah Jacobson's Pumpkin Spice Cake



Serves **8-10 people**

Ingredients

- 4 eggs
- 1 ½ cup sugar
- 1 cup vegetable oil
- 15 oz. can Pumpkin
- 2 cups flour
- 2 tsp. Baking Powder
- 1 tsp. Salt
- 1 tsp. Baking Soda
- 2 tsp. cinnamon

Preparation

1. **Combine** - eggs, oil, sugar, pumpkin and beat until smooth and fluffy.
2. **Add** - dry ingredients and mix until smooth.
3. **Bake** - 25-30 min @ 350°
4. **BROWN BUTTER FROSTING:**

2 - sticks butter (browned)

2 - sticks room temp. butter

4 - cups powdered sugar

¼ cup heavy cream

¼ tsp. salt

2 oz. cream cheese

1 tbsp. Vanilla

Cook 2 sticks butter in a small heavy saucepan over medium/low heat, stirring constantly for 6-8 minutes or until butter begins to turn golden brown. Remove from heat immediately & pour into small bowl & chill for 1 hour. Beat all butter @ medium speed until fluffy - adding salt, powdered sugar, cream cheese, heavy cream & vanilla.