



Little Pumpkin Cakes **SHERRY FERRANTE**

INGREDIENTS

Non stick cooking spray for mini pumpkin pan
4 c cake flour (not self-rising flour, plus more for dusting)
4 tsp baking powder
1 tsp baking soda
1 tsp salt
1 tbsp ground ginger
2 tsp ground cinnamon
1 tsp finely grated nutmeg
1/2 tsp ground cloves
1 c (2 sticks) unsalted butter, room temp, plus more for pan
2-1/2 c packed light brown sugar
4 large eggs
1 c buttermilk
1-1/2 c canned pumpkin puree
Cream cheese frosting (recipe below)
Italian chocolate wafer cookies
Powdered sugar

INSTRUCTIONS

Preheat oven to 350 F. Spray mini pumpkin pan with cooking spray, dust with flour and tap out excess.

Whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, nutmeg and cloves. Set aside.

Beat butter and brown sugar together on medium speed until fluffy, about 2-3 minutes. Add eggs, one at a time. Reduce speed to low. Beat in flour mixture in 3 additions, alternating with buttermilk. Beat until just combined. Add pumpkin and beat until combined. Pour batter in pumpkin pan which will yield 36 cake and make 18 mini pumpkins.

Bake for 20 min. Cook cakes in pan for 10 min and then removed from pan. Wash cake pan between each batch.



Little Pumpkin Cakes continued

CREAM CHEESE FROSTING INGREDIENTS

1/2 c butter, softened
8 oz cream cheese
4 c powdered sugar
2 tsp vanilla extract

FROSTING INSTRUCTIONS

Beat softened butter and cream cheese until well blended. Add powdered sugar and vanilla. Beat until creamy.

TO DECORATE

Using a serrated knife, trim the bottoms of each cake to remove any doming that may have occurred during baking and to create a flat surface.

Place a small dollop of icing onto the cut side of the cake, and then sandwich a second cake on top, lining up the pumpkin patterns so the top and bottom pieces match. Cut the Italian wafer cookies into 1/2 in pieces to create the pumpkin "stem." Use icing to affix the cookies to top of each pumpkin. Dust with powdered sugar.

Makes 18 mini pumpkins.