



## SPICED PUMPKIN CAKE WITH CREAM CHEESE GLAZE AND CANDIED PECANS

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*Why wait for fall to enjoy this moist and fragrant cake? It's easy enough to make right now for your afternoon tea and spectacular enough for a fancy dessert!*



# CAKE

## INGREDIENTS

### Group A

- 2 cups all purpose flour
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup granulated sugar

### Group B

- 1 cup pumpkin puree
- 1/2 cup lightly packed brown sugar (with no lumps)

### Group C

- 1 tsp ground cinnamon
- 1/4 tsp cloves
- 1/2 tsp ground nutmeg
- 1 tsp freshly grated ginger (or 1/2 tsp dry ginger)
- 2 eggs
- 1/3 cup melted butter or vegetable oil
- 1 tsp vanilla





## STEP 1

- Set oven at 350 degrees F.
- Butter and flour an 8.5" or 9" tube pan.



## STEP 2

- In a large bowl, sift the ingredients from Group A.



## STEP 3

- Place the ingredients from Group B in a bowl and whisk until well combined. Make sure there are no lumps in the brown sugar.



## STEP 4

- Add the ingredients from Group C to the pumpkin mixture.
- Whisk until well combined.



## STEP 5

- Add the wet ingredients to the dry ingredients.
- Use a spatula to combine until there is no flour visible. Do not over mix. The dough will be stiff.



## STEP 6

- Scoop batter in the pan and spread evenly.
- Bake at 350 degrees F for 35-40 minutes or until inserted tooth pick comes out clean.
- Remove from pan and let cool.



# CREAM CHEESE GLAZE

## INGREDIENTS

- 1/2 cup cream cheese at room temperature
- 1/2 cup icing sugar
- 1/2 tsp vanilla
- 2 - 3 tsp milk



## STEP 1

- In a bowl, use a whisk to soften the cream cheese.
- Add the icing sugar and mix well.



## STEP 2

- Add the vanilla and milk until the desired consistency is achieved. The glaze should pour like corn syrup.



# CANDIED PECANS



## STEP 1

- Place 3 tablespoons of sugar in a shallow fry pan (do not use a no-stick pan).
- Place over low heat and do not stir.

## STEP 2

- Allow the sugar to dissolve and begin to turn to an amber colour. Do not stir.

## STEP 3

- Add 1 cup of pecans and use two metal spoons to coat the pecans with the melted sugar.
- Be careful not to touch the sugar mixture as it is very hot. Keep turning the pecans until well-coated.
- Carefully pour the candied pecans on a parchment lined cookie sheet. Let cool.





# TO ASSEMBLE THE CAKE



## STEP 2

Pour the glaze on the top of the cake and allow the glaze to drip down the sides.



## STEP 1

Chop the candied pecans.



## STEP 3

Sprinkle the top with the chopped candied pecans.

Serves 10 to 12.





# PUMPKIN SPICED MUFFINS WITH CREAM CHEESE GLAZE AND CANDIED PECANS

Follow the above directions but  
bake in a greased 12-muffin tray.  
Bake 350 degrees F for about 18 -  
20 minutes or until inserted  
tooth pick comes out clean.  
Use the glaze and candied  
pecans to complete the recipe.





# USEFUL TIPS

## LUMPY BROWN SUGAR

- If your brown sugar is rock hard or lumpy, place it in a microwave-safe bowl.
- Dampen a paper towel and cover the bowl with it.
- Place the bowl in the microwave in 10-second bursts on high until the sugar is loose and softened. Use a fork to break up lumps. Use immediately.

## NO BROWN SUGAR?

- Use granulated sugar to replace the brown sugar.

## SUBSTITUTE PECANS

- Instead of using candied pecans, try candied walnuts or slivered almonds.
- If you don't have time to candy the nuts, simply toast the nuts lightly in the oven and sprinkle on the glaze.
- If you prefer, omit the nuts and add 1/2 cup of mini chocolate chips or chopped dates or raisins in the batter.

## STORAGE

- This cake freezes beautifully, glazed or not.
- You can store the cake in a food storage container for several days.
- If any cake remains for the next day, try zapping your slice in the microwave for a few seconds before serving. It will taste as if you just pulled it out of the oven! Promise!