

# **Praline Pumpkin Cake**

Kathy Ham

## **Ingredients**

### **Cake Ingredients**

1 ¼ cups brown sugar  
7 ½ tbsp. butter  
4 ½ tbsp. whipping cream  
1 ¼ cups chopped pecans  
4 large eggs  
1 2/3 cups sugar  
1 cup vegetable oil  
1 (15 oz.) can pumpkin  
½ tsp. vanilla  
2 cups all-purpose flour  
2 tsp. baking powder  
1 tsp. baking soda  
2 tsp. pumpkin pie spice  
1 tsp. salt

### **Cream Cheese Frosting Ingredients**

2 (8 oz.) packages cream cheese  
10 tbsp. butter  
2 tsp. vanilla  
2 ½ to 3 cups confectioner's sugar

## **Instructions**

1. Grease 3 (9-inch) round cake pans and set aside. Preheat oven to 350°F.
2. Add butter, brown sugar, and whipping cream to a saucepan set over low heat, stirring until sugar is dissolved. Pour into cake pans and sprinkle the pecans evenly into all 3 pans. Take care to concentrate the pecans toward the center of the pans. Cool.
3. In a large mixing bowl, beat the eggs, sugar, and oil at medium speed with an electric mixer. Add the pumpkin and vanilla and beat well. Sift dry ingredients together and add to the pumpkin mixture, beating until well blended. Spoon evenly into prepared cake pans.
4. Bake until wooden toothpick inserted in center comes out clean, about 25 to 30 minutes. Cool cake layers in pans set over a wire rack for 10 minutes. (Do not leave in

the pans any longer than 10 minutes or the cake will stick to the pans). Remove from pans and cool on wire rack completely, with the pecans facing up.

### Frosting

1. In a large mixing bowl, beat the cream cheese, butter, and vanilla with an electric mixer until smooth. Gradually beat in confectioner's sugar until you reach a spreadable consistency.
2. Place 1 cake layer on serving plate with pecans facing up. Spread evenly with a third of the cream cheese frosting. Top with the next cake layer, pecans up, and spread evenly with another third of the frosting. Top with the final layer and spread last of the frosting on top. Store in refrigerator until ready to serve. Keeps well in the freezer.