

Pumpkin Walnut Torte

Cake:

- 1 Can (15 oz.) Pumpkin – not pumpkin pie mix
- 2 ½ Cups Original Bisquick mix
- 1 Cup Granulated Sugar
- ¾ Cup Ground Walnuts or Hazelnuts
- ½ Cup Shortening
- 1 Cup Milk
- 1 Tsp. Pumpkin Pie Spice
- 1 Tsp. Vanilla
- 2 Eggs

Pumpkin Cream:

- ¾ Cup Powdered Sugar
- 1 ½ Cups Whipping Cream
- ½ Tsp. Pumpkin Pie Spice
- ½ Tsp. Vanilla
- Reserved 1 Cup Pumpkin

Directions:

Heat oven to 350 degrees. Grease and flour 2 (9-inch) round cake pans, or spray with baking spray with flour. Reserve 1 cup pumpkin for pumpkin cream; set aside.

In a large bowl, beat remaining pumpkin and all remaining cake ingredients with electric mixer on low speed – 30 seconds. Scrape bowl sides. Beat on medium speed 4 minutes, scraping bowl occasionally. Divide batter evenly between pans. Bake for 25 to 30 minutes or until toothpick comes out clean. Cool 10 minutes.

In chilled large bowl, beat all pumpkin cream ingredients, except reserved pumpkin, on high speed until stiff. Gently fold in pumpkin. Reserve 1 1/3 cups; set aside.

Place one cake layer, rounded side down on serving plate. Spread with 1 ½ cups pumpkin cream. Top with second layer, rounded side up. Spread remaining pumpkin cream on top. Sprinkle with walnuts if desired. Refrigerate 1 hour before serving. Enjoy!