

**2008 FALL FESTIVAL RECIPE WINNER**  
**1<sup>st</sup> Place Winner – Sue Schmitzer, Hartsville, SC**

## **Pecan Crusted Pumpkin Cake**

### **Cake:**

- 1 Cup vegetable oil
- 4 Eggs, separated
- 1  $\frac{3}{4}$  Cups pureed pumpkin or 1 (15 oz) can
- 2  $\frac{1}{2}$  Cups sifted flour
- 1 Tablespoon pumpkin pie spice
- 1 Cup golden raisins
- Coconut Filling
- 2 Cups sugar
- $\frac{1}{4}$  Cup hot water
- 1 Teaspoon vanilla
- 1 Tablespoon baking powder
- $\frac{1}{4}$  Teaspoon salt
- 1  $\frac{1}{2}$  Cups chopped pecans
- Orange Whipped Cream Cheese Frosting

Preheat oven to 350 degrees; grease 3 nine inch round cake pans. Combine oil, sugar, egg yolks and water. Beat with electric mixer at medium speed just until combined. Stir in pumpkin and vanilla. In separate bowl, whisk together flour, baking powder, pumpkin spice and salt. Add to above mixture and mix until just moistened. Stir in raisins. Beat egg whites until stiff. Fold into batter. Spoon evenly into prepared cake pans. Bake at 350 degrees for 20-25 minutes or until toothpick inserted into cake tests done. Immediately invert layers onto wire racks. Cool 5 minutes and remove from pans. Cool layers completely before assembling.

### **Coconut Filling:**

- 13 ounce can evaporated milk
- 1 cup sugar
- 1 teaspoon vanilla flavoring
- $\frac{1}{2}$  cup butter
- 3 egg yolks
- 1  $\frac{1}{2}$  cups flaked coconut

Combine milk, butter, sugar, egg yolks and vanilla in a heavy saucepan. Cover over medium heat, stirring constantly – about 12 minutes – or until thickened to a pudding consistency. Remove from heat and stir in coconut. Cool completely before spreading on cake.

### **Orange Whipped Cream Cheese Frosting:**

- 1 cup heavy whipping cream
- ¼ teaspoon orange extract
- 1 ½ teaspoons unflavored gelatin, softened
- 16 ounce cream cheese, softened
- 1 cup powdered sugar, sifted
- 1 ½ tablespoons frozen orange juice concentrate, thawed
- Few drops of orange food coloring, if desired
- 2 tablespoons powdered sugar
- 2 tablespoons water
- 4 tablespoons butter, softened
- 1 teaspoon vanilla

In electric mixer bowl, cream butter and cream cheese. Add 1 cup powdered sugar, vanilla, orange juice concentrate and food coloring. Beat well and set aside. Heat unflavored gelatin mixture in microwave for 10 seconds to dissolve gelatin. In medium chilled bowl, beat whipping cream with chilled beaters at medium speed until stiff peaks form. Fold a bit of the whipped cream into the cream cheese mixture. Fold the remaining whipped cream into cream cheese mixture in 2 additions.

### **Assembly:**

Put one cake layer, bottom side up, on serving platter. Spread with ½ of the coconut filling. Place 2nd layer on top, bottom side up, and spread with remaining filling. Top with 3rd layer, bottom side up. Frost cake side and top with the orange whipped cream frosting. Press chopped pecans all around the side of the cake. Makes one 9 inch 3-layer cake.