

Pumpkin Cake

- 2 c. sugar
- 2 c. flour
- 2 t. baking powder
- 2 t. cinnamon
- ¼ t. ground nutmeg
- ⅛ t. ground cloves
- ⅛ t. ginger
- 2 t. baking soda
- ½ t. salt
- 2 c. pumpkin (or squash)
- 1 c. corn oil (I used canola)
- 3 eggs

Combine sugar and oil with mixer. Add eggs. Beat well. In a separate bowl, sift together 2 c. flour with spices and other dry ingredients. Alternately add flour mixture and the pumpkin to the sugar mixture, beginning and ending with flour.

Bake at 350 degrees F about 20 - 25 minutes in a 9 x 13 pan.

This is a very versatile recipe...it works well with gluten-free flour (I have used a couple of different ones). You can put it in a sheet pan or in loaf pans. It makes great pumpkin bread. You can also ice the cake once it is cooled (See recipe below).

Icing Recipe:

- 1 stick butter, softened
- 8 oz. cream cheese, softened
- 1 pound powdered sugar
- 1 t. vanilla

Mix with electric mixer.