

## Pumpkin Cake

| Ingredients       | Makes 1 bundt cake      | Makes two 9" cakes      |
|-------------------|-------------------------|-------------------------|
| All-Purpose Flour | 5 ½ ounces              | 11 ounces               |
| Baking Soda       | 5 grams                 | 10 grams                |
| Cinnamon          | To Taste (1 teaspoon)   | To Taste (2 teaspoons)  |
| Nutmeg            | To Taste (1/2 teaspoon) | To Taste (1 teaspoon)   |
| Ground Cloves     | To Taste (1/4 teaspoon) | To Taste (1/2 teaspoon) |
| Salt              | 1/8 teaspoon            | ¼ teaspoon              |
| Whole Eggs        | 2 each (4 ounces)       | 4 each (8 ounces)       |
| Brown Sugar       | 5 ¾ ounces              | 11 ½ ounces             |
| Vegetable Oil     | 3 ¾ ounces              | 7 ½ ounces              |
| Pumpkin Puree     | 8 ¼ ounces              | 1# ½ ounce              |

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Combine and sift together the flour, baking soda, and spices.
4. In an electric mixing bowl fitted with the paddle attachment, beat the egg, sugar, and oil for 2 to 3 minutes. Add the pumpkin puree and beat until just combined.
5. Add the flour mixture and beat together until combined.
6. Scrape the batter into a prepared bundt cake or loaf pan and bake for 30-35 minutes at 350 degrees F.
7. Cake can be store refrigerated for 5 days or frozen for 3 months.