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*by ewfood*

## Pumpkin Boos



## Ingredients

**For the cakes:**

4 eggs

12oz. sugar

8fl oz. vegetable oil

14oz. mashed pumpkin

10 oz. all-purpose flour

2 tsp. baking powder

1 tsp. baking soda

1 tsp. salt

1 tsp. cinnamon

**For the frosting:**

4 oz. cream cheese, softened

4oz. unsalted butter, room temperature

1 tsp. vanilla extract

8oz. confectioners' sugar, sifted.

## Preparation

- For the Cakes:**
- Preheat the oven to 180°C**
- Butter and flour a 9×13 square cakepan and set aside
- Mix the flour, baking soda, baking powder and cinnamon in a small mixing bowl and set aside
- Whisk the eggs, sugar, oil and pumpkin until completely smooth and blended
- Slowly add the dry ingredients until fully combined
- Spread the batter into the pan and bake for 30–35 minutes, or until the center is set and a cake tester comes out clean
- Cool completely to room temperature before frosting

9 <strong>For the Frosting</strong>:

10 Whisk together cream cheese and butter

11 Then add sugar and vanilla

12 Blend until smooth.

### **Cooks Note**

Frost the cakes and serve.

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