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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

1. For the Cakes:
2. Preheat the oven to 180°C
3. Butter and flour a 9×13 square cakepan and set aside
4. Mix the flour, baking soda, baking powder and cinnamon in a small mixing bowl and set aside
5. Whisk the eggs, sugar, oil and pumpkin until completely smooth and blended
6. Slowly add the dry ingredients until fully combined
7. 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
8. Cool completely to room temperature before frosting

9 For the Frosting:

10 Whisk together cream cheese and butter

11 Then add sugar and vanilla

12 Blend until smooth.

Cooks Note

Frost the cakes and serve.