



## *Kitchen Cheat Sheet: Pumpkin Spice Cake*

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### *Tips and Time Savers*

- To keep cake slices neat and Instagram-worthy, chill the cake for an hour before cutting into it. Be sure to wipe the knife in between each cut, too.
- In this recipe, be sure to let your eggs come to room temperature before mixing them into the batter! They'll emulsify better this way.
- Make sure to grab pumpkin puree—not pumpkin pie filling. Sometimes it's labeled "pure pumpkin." They might be next to each other in the grocery store, so shop carefully!
- This recipe is written for a glass baking dish. However, cooking in a glass or dark metal pan requires a slightly different temperature than a shiny metal pan (like a disposable foil baking dish.) When in doubt, double-check the recipe box that your mix came in to see what it recommends for your specific pan type.
- You can use an electric stand mixer to combine the ingredients, but don't go overboard! Just mix on medium speed with the paddle attachment until everything has come together evenly.
- You don't need to replace the bourbon with another liquid if you choose to omit it.

### *Storage*

It can be left covered at room temperature for three to four days if you've used shelf-stable buttercream frosting.

#### **Refrigerate**

Store cake leftovers in the refrigerator if you use cream cheese frosting. This will prevent the cream cheese from spoiling.

The cake will last about a week when covered with plastic wrap or aluminum foil in the fridge.

#### **Freeze**

Moist pumpkin cake also freezes quite well, which is great if you only want a little bite of sweetness every now and again. Store it in an airtight container or carefully wrapped with plastic wrap and aluminum foil for up to three months.

One of my favorite ways to freeze this is to cut it into servings and then put it in the freezer for about 3 hours.

When the cake is thoroughly frozen I put the pieces in an airtight container with parchment paper between the layers. That way I can pull out as many pieces as I need. I can pack it in a lunch box – it thaws by lunchtime!

## Variations

- Make a layer cake instead by baking the batter in two, 8-inch cake pans for 20–25 minutes. Spread frosting in between the cake layers and on top of the cake. Then, decorate as you please!
- Spoon the batter into two cupcakes tins (for a total of 2 dozen cupcakes.) Bake for 15–20 minutes.
- Try using mashed sweet potato or winter squash instead of the pumpkin.
- If you have it on hand, a splash of vanilla extract tastes great in the cake batter.
- Swirl some chopped pecans into the batter for a nutty addition.
- Sprinkle the cake with crushed gingersnaps for a flavorful and pretty finishing touch! Or, garnish each slice with cute pumpkin candies.

## FAQs

### Can I use another kind of boxed cake mix?

Sure! The flavors in the spice cake mix enhance the pumpkin flavor, but you can use a white or yellow mix if you prefer! In this case, I'd recommend adding a pinch of ground pumpkin pie spice to bring back some of that cozy fall flavor.

### Why are there no leavening agents? Don't you need to use baking powder?

That's the fun of using a boxed mix! Most of the ingredients you need are in the flour mixture already—leavening agents included. Simply follow the pumpkin spice cake recipe as written and you'll have a light, fluffy, moist delicacy in no time at all!

### Can I make this pumpkin spice cake in a bundt pan?

This pumpkin spice cake is super moist, which is one reason why it's so delicious. However, it is best baked in flat layers. If you want to go the bundt cake route, I'd recommend using this [Pumpkin Bundt Cake recipe](#), instead. It's a moist cake that's just as delicious, but it's formulated to better withstand intricate bundt pan designs.

### Can I use homemade pumpkin puree?

Yes you can use homemade pumpkin puree but you'll need to make sure that you press out any excess liquid. Homemade pumpkin puree is often more moist than commercial kinds and it may change the texture of your cake.

## Nice to have

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### **Marye's Pick: Nordic Ware Autumn Delights Cakelet Pan**

Turn your pumpkin spice cake into the star of every fall gathering with this Nordic Ware [Autumn Delights Cakelet Pan](#). The intricate leaf and acorn shapes bake up beautifully, no decorating skills required. Just dust with powdered sugar, drizzle a little glaze, or leave them plain and let the pan do all the talking. I use this exact one when I want my cakes to look like I tried really hard—without actually trying that hard. 😊

Because yes, even your dessert can wear a cute fall sweater.