

Pumpkin Spice Cake with Maple Glaze and Icing

Serves: 16 - 20

Ingredients

Cake

0.5 cup	Maple Syrup
0.5 cup	Brown Sugar
1 cup	Vegetable Oil
0.25 DOZ	Eggs (3) slightly beaten
3 cups	Flour
2 tsp	Baking Soda
0.5 tsp	Salt
1.5 tsp	Cinnamon
0.75 tsp	Ginger
0.75 tsp	Nutmeg
0.5 tsp	Cloves
2 cups	Pumpkin Puree

Glaze

4 TBS	Butter
2 TBS	Maple Syrup
1 TBS	Brown Sugar

Icing

0.5 cup	Confectioner's Sugar
2 TBS	Maple Syrup

- 1 Preheat oven to 350°.
- 2 Mix Syrup, Brown Sugar, Vegetable Oil
- 3 Add eggs
- 4 In a separate bowl, mix flours and spices
- 5 Add dry mix to liquid
- 6 Add pumpkin puree
- 7 Pour cake batter into a buttered/floured cake pan
- 8 Bake 75 minutes or until golden brown.
- 9 Once cake is cool, remove from pan
- 10 To prepare glaze: in a sauce pan, melt butter, syrup, sugar over low heat
- 11 Drizzle about 1/2 to 2/3 of glaze onto cake
- 12 Add confectioners sugar to remaining glaze, add the maple syrup, drizzle icing over cake
- 13 If icing is too thick, add a little more syrup