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## pumpkin spice cake

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Servings  
12 servings

Prep Time  
20 minutes

Cook Time  
1 hour

Kosher Key  
Parve

### Description

Pumpkin Spice Cake, a sweet loaf cake with pumpkin, raisins, cinnamon and spices. Sukkot, Thanksgiving, autumn, fall, harvest. Kosher, Pareve.

### Ingredients

- 1/2 cup raisins
- 3/4 cup sugar
- 1/4 cup light brown sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 1 cup pumpkin puree
- 1 tsp vanilla
- 1 cup flour
- 2 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/4 tsp allspice
- 1/4 tsp nutmeg
- 1/4 tsp ginger
- Pinch ground cloves
- 1/2 cup chopped walnuts

### Instructions

1. Place the raisins in a small bowl and cover with hot water. Let the raisins plump in the hot water while you create the cake batter.
2. Use an electric mixer to mix together sugar, brown sugar, vegetable oil and eggs till smooth. Add pumpkin puree and vanilla. Mix again till blended.

3. In a separate mixing bowl, sift together flour, baking powder, cinnamon, salt, allspice, nutmeg, ginger, and cloves.
4. Pour liquid ingredients into dry. Mix together till blended. Do not overmix.
5. Drain the raisins and pat dry with a paper towel. Fold the raisins and chopped walnuts into the batter.
6. Grease a medium loaf pan. Pour batter into the pan.
7. Bake cake at 325 degrees F for about 1 hour, until the edges brown and a toothpick inserted into the thickest section of the cake comes out clean. Remove from oven and let cool in the pan for 15 minutes.
8. Gently release the cake from the pan and place on a wire cooling rack.
9. Allow to cool completely before slicing.

## Nutrition Facts

Pumpkin Spice Cake

### Amount Per Serving

**Calories** 253                      Calories from Fat 117

### % Daily Value\*

<b>Total Fat</b> 13g	<b>20%</b>
Saturated Fat 8g	<b>40%</b>
<b>Cholesterol</b> 31mg	<b>10%</b>
<b>Sodium</b> 114mg	<b>5%</b>
<b>Potassium</b> 226mg	<b>6%</b>
<b>Total Carbohydrates</b> 32g	<b>11%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 17g	
<b>Protein</b> 3g	<b>6%</b>
Vitamin A	64.4%
Vitamin C	1.4%
Calcium	6%
Iron	7.4%

\* Percent Daily Values are based on a 2000 calorie diet.