

Heritage Recipes

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Pumpkin Custard Cake

From Nicole

This story really isn't that spectacular - I usually stumble across extra cake mixes and other stuff used to bake sweets that I haven't used and try to create a dessert just off the top of my head.

Last night I found extra cans of pumpkin puree, cake mixes and other things and decided to try and get rid of all the pumpkin that I possibly could. I figured I would try and sample my creation first, and then make more if it came out good.....It came out spectacular! Everyone in my home absolutely loves this Custard /Cake, and it really is so simple!

Pumpkin Custard Cake

1 Box of Duncan Hines French Vanilla Cake Mix
2 Cans of Pumpkin Puree (I used 1 and 3/4 cans
1 Tbsp Cinnamon

ICING:

1 - 2 Tbsp Cinnamon (adjust to taste)
2 Cups Powdered Sugar
1/2 Cup Melted Butter
1/4 Cup Milk
1Tbsp Vanilla
1 Bundt pan

Follow directions on back of cake mix and add the cans of pumpkin. Before pouring batter into bundt pan, spray with non-stick cooking spray. Sprinkle cinnamon inside the pan and then pour batter into pan. Bake according to directions on cake box (350 for 35 - 45 minutes). Bake until knife comes out clean.

For Icing, Mix all the ingredients together except for cinnamon. Gradually add cinnamon until you are satisfied with the taste. I used 2 Tbsp., but you may use more or less -

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Before adding Icing, give the cake about 15 minutes to cool down. As usual, turn pan upside down onto plate, and then drizzle Icing over top of cake.

Wrap cake in foil or plastic wrap and place in refrigerator for at least 3 or 4 hours. Its best to let it sit overnight. The cake will have a very moist custard-like texture.

This Pumpkin Cake does NOT need to be completely cool before adding the icing. I added it while cake was still a little warm. That way the flavor of the icing is absorbed into the cake.

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