Pumpkin Cake



Summary

Yield: 12
Prep Time: 15 minutes
Category: Desserts
Cuisine: American

Ingredients

- 1 cup vegetable oil
- 3 Eggs (slightly beaten)
- 1 1/4 cups Fresh Pumpkin
- 1 tsp vanilla extract
- 2 1/2 cups White Sugar
- 2 1/2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp ground nutmeg
- 1 tsp ground allspice
- 1 tsp ground cinnamon
- 1 tbsp ground cloves
- 1/4 tsp salt
- 1/2 cup walnuts, chopped (optional)

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch bundt or tube pan.

2. Cream oil, beaten eggs, pumpkin and vanilla together.

3. Sift the flour, sugar, baking soda, grond nutmen, gorund allspice, ground cinnamon, ground cloves and salt together. Add the flour misture to the pumpkin mixture and mix until just combined. If desired, stir in some chopped nuts. Pour batter into the prepared pan.

4. Bake at 350 degrees F for 1 hour or until a toothpick inserted in the middle comes out clean. Let cake cool in the pan for 5 minutes then turn out onto a plate and speinkle with confectioners' sugar.