



Noreen's Kitchen

Pumpkin Sheet Cake

Ingredients

2 sticks butter	3 eggs beaten
1 cup water	1 teaspoon salt
1 cup granulated sugar	1 tablespoon pumpkin pie spice
1 cup brown sugar	
2 1/2 cups all purpose flour	
1 teaspoon baking soda	
1 teaspoon baking powder	
1/2 cup buttermilk	
1 1/2 cups pumpkin puree (15 ounce can)	
2 tsp vanilla extract	
3 eggs beaten	
1 teaspoon salt	
1 tablespoon pumpkin pie spice	

Icing:

1 stick butter
1/2 cup heavy cream
4 1/2 cups confectioners sugar
2 teaspoons vanilla extract

Topping:

1 cup pecans, chopped

Step by Step Instructions

Pre heat oven to 350 degrees

Combine water and butter in a large saucepan and bring to a boil.

Add in sugar and stir to combine.

Add in flour making sure to combine completely.

Add pumpkin puree and buttermilk and stir.

Add baking powder, baking soda and salt and stir well.

Remove from heat.

Add in eggs and vanilla and stir well.

Pour into a 1/2 sheet pan (18 x 13) that has been both sprayed with cooking spray and lined with parchment paper.

Bake for 20 to 25 minutes until a toothpick inserted in the center comes out clean.

Remove cake from oven and place on a cooling rack.

Prepare icing by combining heavy cream and butter in a saucepan and bringing to a simmer.

Add in confectioners sugar and stir well to combine making sure no dry pockets of sugar remain.

Add in vanilla and stir well.

Pour warm icing over warm cake.

Sprinkle with chopped pecans.

Enjoy!