

Pumpkin Spice Cake w/ Harvest Jam & Whipped Cream

2 $\frac{3}{4}$ c. All Purpose Flour

2 tspns Baking Powder

$\frac{1}{2}$ tspn Baking Soda

1 $\frac{1}{4}$ tspns Salt

4 $\frac{1}{2}$ tspns Pumpkin Pie Spice

1 $\frac{1}{4}$ Sticks Unsalted Butter (10T)

1 $\frac{1}{4}$ c. Brown Sugar

1 $\frac{1}{4}$ c. Granulated Sugar

3 Eggs

$\frac{3}{4}$ tspn Vanilla Extract

$\frac{2}{3}$ c. Milk

1 $\frac{1}{4}$ c. Pumpkin Puree

For Whipped Cream:

2 c. Heavy Cream

$\frac{1}{2}$ c. Powdered Sugar

1 tspn Vanilla

Preheat oven to 325° F

Have all ingredients at room temperature.

Line two 9" round cake pans with parchment or wax paper. (Cake circles are great for this.)

In a large bowl, sift together the flour, baking soda, baking powder, pumpkin pie spice, and the salt.

In the bowl of a mixer on medium-high speed, cream the butter and sugars together until light and fluffy in appearance. Scrape down the sides of the bowl. Add the vanilla and mix until combined. Add the eggs one at a time, on medium speed, just until blended. Scrape down the side of the bowl again. Add the flour mixture and the milk in three parts beginning and ending with the flour mixture. Blend on medium-low speed scraping down the sides of the bowl in between the additions. Beat each addition just until incorporated. Again, scrape down the sides of the bowl. Add the pumpkin puree and mix on medium until combined. Scrape down the sides of the bowl to make sure the pumpkin is throughout your mixture. Spread evenly between the two pans. Bake approximately 30 - 35 minutes or until a toothpick inserted in the center comes out clean. Let cool for at least an hour. De-pan cakes. Slide a sharp knife around the edge of the cake pans to loosen the sides, being careful not to slice into the sides of your cakes. Level the top off each cake and spread one of the delicious harvest-inspired flavored jams on one layer. Place the second layer on top and set aside. For the whipped cream: Place the heavy cream into the bowl of a mix and whip on high speed until the cream is starting to thicken (soft peaks). Add your powdered sugar and vanilla and mix on high speed until the cream is thick enough to spread. You can top your cake with whipped cream or dust with powdered sugar. Enjoy!

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