

Pumpkin Sheet Cake

written by The Recipe Exchange | November 23, 2015

Ingredients

2 sticks Salted Butter
2 cups Pumpkin Puree (not Pumpkin Pie Filling!)
2 teaspoons Pumpkin Pie Spice
3/4 cups Boiling Water
2 cups Flour
2 cups Sugar
1/4 teaspoon Salt
1/2 cup Buttermilk
2 whole Eggs
2 teaspoons Baking Soda
2 teaspoons Vanilla Extract
1/2 teaspoon Maple Extract (optional)

FROSTING

8 ounces, weight Cream Cheese, Softened
1 stick Butter, Softened
1 pound Powdered Sugar, Sifted
Dash Of Salt
1 Tablespoon Half-and-half Or Milk (more If Needed For Thinning)

Directions

Preheat oven to 350 degrees. Spray a sheet pan with baking spray and set aside.

In a medium saucepan, melt 2 sticks butter. Whisk in pumpkin and pumpkin pie spice until it's totally combined. Whisk in boiling water until mixture is smooth and combined. Set aside.

In a measuring pitcher, combine buttermilk, eggs, baking soda, vanilla, and maple extract. Whisk and set aside.

In a large bowl, combine flour, sugar, and salt. Pour in the pumpkin mixture and stir until halfway combined. Pour in the buttermilk mixture and stir until combined. Pour into the pan and bake the cake for 20 minutes. Remove and allow to cool.

To make the frosting, mix together the cream cheese, butter, powdered sugar, and salt until smooth. Add half and half and check the consistency. It should be somewhat thick but thin enough to spread in a thin layer.

Spread the frosting all over the surface of the cake. Cut into squares and serve. Keep leftovers in the fridge, as frosting will get soft.