

# PUMPKIN CAKE



# CHEF JUNIOR

TRY IT AT HOME!

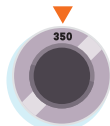
## WHAT YOU'LL NEED:



Kroger® Chef Junior Whisk



baking pan



oven



measuring cup



measuring spoons



mixing bowls

## FULL RECIPE



2 cups all-purpose flour



1 cup granulated sugar



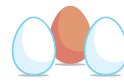
1 tsp. baking soda



2 tsp. baking powder



2 tsp. cinnamon



3 large eggs



1 can (15 oz.) pumpkin puree



1 cup vegetable (or olive) oil

## WHIPPED CREAM



2-3 drops. vanilla extract

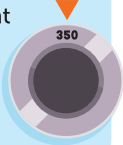


3/4 cup heavy cream



1 Tbsp powdered sugar

**1** Pre-heat oven to 350°F.



**2**

In a large bowl, whisk together the flour, sugar, baking soda, baking powder, and cinnamon.

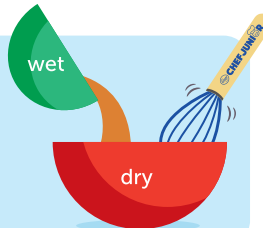


**3**

In a medium bowl, whisk together the eggs, pumpkin, and oil.



**4** Add wet ingredients to dry ingredients. Whisk until smooth.

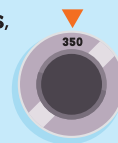


**5** Pour mixture into greased baking pan.



**6** Bake at 350 °F for 35–40 minutes, or until a toothpick poked in the center comes out clean.

Let cool completely in pan.

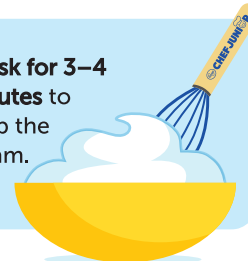


**7** In a bowl, add powdered sugar and a couple drops of vanilla.



Then add heavy cream: it must be ice cold!

**8** Whisk for 3–4 minutes to whip the cream.



**9** Dollop whipped cream onto cake & enjoy!

