

Pumpkin Cake

Compliments of Chef Richard's Kitchen

The first time I had this cake was when I stopped in to a small restaurant in Bethel, OH. The name was Blue Haven, owned and operated by Tom and Linda Milman. I'm not sure how many dozen slices of this delicacy I consumed over the years, but when Tom and Linda closed the restaurant and retired, they were kind enough to share this recipe

Pumpkin Cake

5 eggs
2 cups sugar
1 teaspoon cinnamon
3/4 cup vegetable oil, (Crisco preferred)
1 15 oz. can pumpkin

2 cups flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt

Frosting

1 8 oz. package cream cheese, softened
1 stick unsalted butter
2 cups confectioners sugar
1 teaspoon vanilla



Preheat oven to 350 deg. F. Butter a 9 x 13-inch baking pan and line bottom with waxed paper.

Mix together eggs, sugar, cinnamon, oil and pumpkin. Mix well.

Sift together flour, baking soda, baking powder and salt. Add to pumpkin mixture and blend well. Transfer to buttered baking pan and bake at 350 deg for 50 - 60 minutes. Remove from oven and allow to cool.

For frosting, combine cream cheese, margarine, powdered sugar and vanilla. Beat well. Spread over cooled cake.