



Tailgate Custard Pumpkin Cake

Something strange is happening

Pumpkin custard covers the top but what 's that swirling inside

1/3 cup unsalted butter
1-1/4 cups granulated sugar
1 egg
1-3/4 cup all-purpose flour
2-1/2 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla
1 cup milk
1/2 cup chopped pecans

Pumpkin Topping:

2 eggs, separated
1 cup milk
1 cup granulated sugar
1 Tablespoon all-purpose flour
1 cup canned mashed pumpkin
2 teaspoon pumpkin pie spice
1/2 cup fig or fig orange spread, divided

Whipped topping as desired

Preheat oven 350-degree F. Line 13x9-inch pan with aluminum foil; spray with Bakers Joy nonstick cooking spray Set aside.

Prepare Cake Batter:

In large mixing bowl, cream butter and sugar; add egg; beat for 2 minutes. Combine flour, baking powder, and salt. Add flour ingredients, vanilla, and slowly add milk; beating for about 2 minutes until smooth. Blend at medium speed for 2 minutes. Scrape bowl down frequently. Stir in pecans. Pour into greased 13x9-inch baking pan.

Prepare Pumpkin Topping:

In a mixing bowl, beat egg whites until soft and fluffy; remove; set aside. In mixing bowl, beat egg yolks, milk, sugar, flour, pumpkin, and pumpkin pie spice until smooth. Fold in reserved egg whites.

Carefully spoon prepared topping over batter; bake in preheated 350-degree oven for 50 to 55 minutes. Cool for 10 minutes. Carefully, loosen sides of cake with a knife; cool until warm. Place in refrigerator for about 1 hour or firm. Use foil to help remove cake to cut into slices. With a wet knife, cut into 24 squares. Spread about 1/2 teaspoon fig spread over each cake square. Remove to serving plate; discard foil. Serve cake with a dollop of whipped cream if desired. Store in refrigerator until serving.
Yield: 24 cake squares

Cook's Note: If you don't have pumpkin spice, try this recipe blend: In a small bowl, combine 1 teaspoon cinnamon; 1/2 teaspoon nutmeg, 1/4 teaspoon ginger

Recipe inspired by: Pillsbury Bake-Off Cook Book – Mrs. Gervase Weber

About the Recipe: It's a sweet take-along cake to serve. Each cake square looks like it is just topped with some pumpkin, but the surprise is irregular tiny spirals occasionally appear within the cake. Also, a sweet spicy pumpkin topping is covered with a thin smear of orange fig spread. Serve them plain or top each with a small dollop of whipped cream.