



Maple Cream Swirled Pumpkin Cake

Lightly spiced pumpkin cake has swirls of maple cream

Maple Cream Swirl

8-ounce package cream cheese, softened

1/2 cup confectioners' sugar, sifted

2 Tablespoons maple syrup

In a mixing bowl, whisk cream cheese, confectioners' sugar, and maple syrup until smooth. Set aside.

Pumpkin Cake

1/2 cup milk

1 Tablespoon plain Greek yogurt

1-3/4 cups all-purpose flour

1-1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

3 teaspoons pumpkin pie spice

3/4 cup pumpkin puree

2 large eggs

1/4 cup brown sugar, packed

3/4 cup granulated sugar

1/2 cup olive oil
1 teaspoon pure vanilla extract
1/2 cup chopped walnuts
Topping: chopped walnuts as desired

- Preheat oven to 350 degrees F. Grease round 10-inch round baking dish.
- In a small bowl, add milk and yogurt; stir to combine; set aside.
- In a medium bowl, combine flour, baking powder, baking soda, salt, and pumpkin pie spice; set aside.
- In a mixing bowl, whisk pumpkin puree, eggs, brown sugar, granulated sugar, oil, and vanilla until combined.
- Alternately mix dry ingredients and reserved milk; start and end with the dry ingredients. Beat only until batter forms.
- Spoon the batter into the prepared baking dish and spread evenly. Add the maple cream by spoonfuls on top of the batter; then use a butter knife or wooden skewer to gently swirl the cream throughout the cake.
- Sprinkle chopped walnuts around the batter at the edge of the baking dish.
- Bake in preheated oven for 35 minutes or until a toothpick comes out clean. Let the cake cool in the baking dish. Then place in the refrigerator to chill until serving.
- If desired, sprinkle the center of the cake with chopped walnuts. Serves: about 8 to 10 slices

Cook's Note: Chill in the refrigerator or wrap and freeze for later serving.

An important step is to place small spoonfuls over the entire cake and then swirl it through the top, making an attractive design.

Recipe inspired by Lodge Cast Iron; lodgecastiron.com

This cake can also be baked in a 10-inch Lodge Cast Iron Skillet.

About the Recipe: This pumpkin cake is moist and filled with the rich flavors of pumpkin pie. It takes only three ingredients to mix up the maple cream cheese and dot it around the cake. Then you will have fun using a butter knife to lightly swirl the cheese around and into the cake, designing your own colorful design. Sprinkle the edges with chopped walnuts for a crunchy texture or add a few to the center when serving. It's super easy to make and fun to serve for your holiday parties.