
Pumpkin Pie Layer Cake

Food Network Test Kitchen

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Preparation Time: 1 hour

Start to Finish Time: 2 hours 30 minutes

FOR THE PUMPKIN FILLING

1 cup milk

1 cup canned pure pumpkin puree'

1/2 cup granulated sugar

2 tablespoons cornstarch

2 large egg yolks

1/2 teaspoon pure vanilla extract

1/2 teaspoon pumpkin pie spice

pinch salt

FOR THE CAKE

2 sticks unsalted butter, plus more for the pans

2 1/4 cups cake flour, plus more for the pans

2 teaspoons baking powder

1 1/2 teaspoons pumpkin pie spice

1/2 teaspoon salt

1 1/2 cups granulated sugar

4 large eggs

2 teaspoons pure vanilla extract

3/4 cup milk

FOR THE WHIPPED CREAM

2 cups cold heavy cream

1/2 cup confectioners' sugar

2 teaspoons nonfat milk powder

2 teaspoons pure vanilla extract

pumpkin pie spice (for sprinkling)

Make the pumpkin filling: In a medium saucepan, combine the milk, pumpkin, granulated sugar, cornstarch, egg yolks, vanilla, pie spice and salt. Cook over medium heat, whisking occasionally, until bubbles start to form around the edges, about 5 minutes. Continue cooking, whisking constantly and getting into the corners of the saucepan, until the mixture thickens to a pudding-like consistency, about 5 more minutes. Transfer to a heatproof bowl. Press plastic wrap directly on the surface. Refrigerate until cooled, 1-1/2 to 2 hours.

Meanwhile, make the cake: Preheat the oven to 325 degrees. Butter two nine-inch round cake pans. Line the bottoms with parchment paper and butter the paper. Lightly dust the pans with flour, tapping out the excess. In a large bowl, combine the flour, baking powder, pie spice and salt. Whisk to combine.

In a large bowl, beat the butter and granulated sugar with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the eggs, one at a time, then beat in the vanilla. Add the flour mixture in three batches, alternating with the milk in two batches. Beat until just combined.

Divide the batter between the two pans. Bake until light golden brown on top and the center springs back when gently pressed, 30 to 35 minutes. Transfer to a rack and let cool 10 minutes in the pans. Then remove the cakes to the racks to cool completely. Remove and discard the parchment.

Place one cake layer on a cake stand or platter. Spread the pumpkin filling on top, leaving a 1/2-inch border. Top with the second cake layer.

Make the whipped cream: In a large metal bowl, combine the heavy cream, confectioners' sugar, milk powder and vanilla (for the best results, chill the bowl beforehand). Beat with a mixer on medium-high speed until medium peaks form, 3 to 4 minutes. Spread the whipped cream all over the cake. Refrigerate until ready to serve, at least 20 minutes. Sprinkle with pumpkin pie spice before serving.

Yield: 8 to 10 servings

Dessert

Per Serving (excluding unknown items): 4818 Calories; 231g Fat (42.6% calories from fat); 67g Protein; 633g Carbohydrate; 2g Dietary Fiber; 1828mg Cholesterol; 2582mg Sodium. Exchanges: 14 1/2 Grain(Starch); 4 Lean Meat; 1 1/2 Non-Fat Milk; 42 1/2 Fat; 27 Other Carbohydrates.