

Four Layer Pumpkin Cake with Cream Cheese Frosting

This Four-layer pumpkin cake is topped off perfectly with a fluffy cream cheese frosting and chopped pecans. This moist, delicious cake would make a fabulous dessert for your Thanksgiving menu or bake it for a fall event or Halloween party. Make the cake ahead of time and freeze the layers—just see the tips below the recipe.

Kitchen Tips

Tip 1: Variation

Prepare using PHILADELPHIA Neufchatel Cheese and COOL WHIP LITE Whipped Topping.

Tip 2: Special Extra

Ensure easy removal of cake layers by covering bottoms of cake pans with circles of parchment paper before filling with batter.

Tip 3: How to Slice and Stack Cake Layers

Place 1 of the cooled cake layers on serving plate. Make 2-inch horizontal cut around side of cake, using long serrated knife. Cut all the way through cake layer to make 2 layers. Remove top layer by sliding it onto 9-inch round cardboard circle. Frost cake layer on plate with 1/3 of the COOL WHIP mixture. Slide top half of split cake layer from cardboard circle onto frosted layer on plate. Place the remaining unsplit cake layer on a cutting board. Cut into 2 layers as done for the first layer. Repeat process of transferring cake layers to stacked cake layers on plate using the cardboard circle.

Tip 4: Substitute

Omit caramel sauce. Microwave 10 KRAFT Caramels and 1 Tbsp.

milk in microwaveable bowl on HIGH 2 min. or until caramels begin to melt. Stir until caramels are completely melted and sauce is well blended. Drizzle over cake just before serving; top with nuts.

Tip 5: How to Store

Keep prepared dessert refrigerated.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Ingredients

3 cups all purpose flour 2 tsp baking powder 1 tsp baking soda 1 tsp Chinese five-spice powder * 1/2 tsp fine sea salt 1 cup (2 sticks) unsalted butter, room temperature 2 cups (packed) golden brown sugar 3 large eggs, room temperature 1 (15-ounce can) pure pumpkin 1/3 cup whole milk 1 cup (2 sticks) unsalted butter, room temperature 2 1/2 (8-ounce packages) cream cheese, room temperature 1 Tbs finely grated orange peel 1/4 cup orange juice 3 cups powdered sugar, sifted Chopped walnuts or walnut halves, toasted

STEPS

For cake: Position rack in bottom third of oven; preheat to 350°F. Spray two 9-inch cake pans with 1 1/2" sides with nonstick spray. Line bottoms with parchment; spray parchment. Whisk flour and next 4 ingredients in large bowl. Using electric mixer, beat butter in another large bowl until smooth. Beat in brown sugar. Add eggs 1 at a time, beating to blend between additions. Beat in pumpkin. Add dry ingredients to butter mixture in 3 additions alternately with milk in 2 additions, beating to blend between additions. Divide batter between pans. Bake cakes until tester inserted into center

comes out clean, about 40 minutes. Cool in pans on rack 15 minutes. Run knife around cakes to loosen. Invert cakes onto racks. Remove parchment. Using tart pan bottom as aid, turn cakes over onto racks, top sides up, and cool completely. DO AHEAD: Can be made 1 day ahead. Wrap cakes in plastic and store at room temperature. For frosting: Using electric mixer, beat butter in large bowl until smooth. Add cream cheese and orange peel; beat until smooth. Add powdered sugar and beat on low speed until smooth. Trim rounded tops from cakes. Using long serrated knife, cut each cake horizontally in half. Place 1 cake layer, cut side up, on large platter. Spoon 2/3 cup frosting atop cake in dollops; spread to edges. Repeat 2 more times with cake and frosting; top with remaining cake layer, cut side down. Spread remaining frosting over top and sides of cake (layer will be thin). DO AHEAD: Can be made 2 days ahead. Cover with cake dome; chill. Let stand at room temperature 1 hour before serving. Decorate cake with walnuts and serve. Servings: 16

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