



Hello friends and foodies and thank you for joining us for another episode of Taylor Thyme!

Today Taylor will be showing us how to make a perfectly seasonal Pumpkin Pie Spice Cake. This fragrant pumpkin cake sets itself apart by including pumpkin pie filling and toasted mini marshmallows between the layers. Topped with homemade cream cheese icing and candy corn decorations, this cake is an easy fall classic.

This recipe is guaranteed to be an instant hit at the Thanksgiving table this year, so let's get started.

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#### Some notes before we get started:

- We used a stand mixer with whisk and paddle attachments for this recipe, but mixing by hand will work just fine.
- Baking is fun for folks of all ages, but children should always have adult supervision when in the kitchen.
- You will need piping bags and tips for this recipe, but quart sized plastic bags can be used as well.



Grab your apron and let's get started!

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You will need the following ingredients:

#### Pumpkin Spice Cake

- 2  $\frac{3}{4}$  cup **flour**
- 1 Tbsp **baking powder**

- 1 tsp **baking soda**
- 2 tsp **cinnamon**
- 1 tsp **nutmeg**
- 2 cups **granulated sugar**
- ½ tsp **salt**
- 12 Tbsp room temp **unsalted butter** (1 ½ sticks)
- 4 **large eggs**
- ¼ cup **vegetable oil**
- 1 can **pumpkin** (not pumpkin pie filling)
- ½ cup **milk**
- 1 tsp **vanilla extract**

#### **Icing:**

- 4 Tbsp room temp **butter** (½ stick, cut into cubes)
- 8oz **cream cheese**
- 1 tsp **vanilla extract**
- 4 cups **powdered sugar**
- ½ tsp **cinnamon**
- ¼ tsp **allspice**
- ¼ tsp **nutmeg**

#### **Pumpkin Pie Filling:**

- 1 can **pumpkin pie filling**
- ¼ cup **sugar**
- ¼ tsp **cinnamon**

#### **Toppings:**

- Candy corn
- Candy corn pumpkins
- Mini marshmallows
- Cinnamon sugar (¼ cup granulated sugar and ¼ tsp cinnamon)

## **Now let's get baking!**

#### **Steps for pumpkin pie cake:**

1. Preheat oven to 350 degrees. Grease three 8-inch cake pans and line the bottoms with parchment paper.
2. Add flour, baking powder, salt, and baking soda into large mixing bowl. Whisk until combined and set aside.
3. Add sugar, butter, and spices to mixing stand bowl and beat on medium-high until soft peaks form.

4. Add oil and eggs and mix until combined.
5. Add pumpkin puree, milk, and vanilla extract and mix until combined.
6. Remove bowl from mixing stand and add dry ingredients, folding in a little at a time until just combined.
7. Add batter to pans and bake for 20-22 minutes each, or until an inserted toothpick comes out clean. Set on cooling rack and cool fully before decorating.

#### **Steps for icing:**

1. Add butter and cream cheese to mixing bowl.
2. Mix on high speed, adding cinnamon, allspice, nutmeg, and 1 cup powdered sugar while mixing.
3. Mix until light and fluffy.

#### **Steps for pumpkin pie filling:**

1. Add pumpkin pie filling to small mixing bowl.
  2. Add cinnamon and sugar and whisk together until combined.
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#### **Putting it all together:**

1. Place first layer of cake on cake stand.
2. Add dollop of icing to center of cake and spread evenly across cake layer.
3. Pipe border of icing with a circle piping tip around cake layer.
4. Spoon dollop of pumpkin pie filling in center of cake layer and spread evenly within icing border.
5. Sprinkle mini marshmallows evenly across cake layer and lightly torch marshmallows until toasted (make sure to have an adult help!)
6. Place second cake layer.
7. Repeat steps 2-5.
8. Place third cake layer.
9. Pipe thin layer of icing around the cake layers and smooth with icing knife or butter knife.
10. Pipe icing around top of cake and decorate with candy corn. You can follow the video with a star piping tip or get creative with your decorating!
11. Use icing to decorate base of cake with candy corn pumpkins.

Your pumpkin pie spice cake is ready and sure to turn heads at your next holiday party!

**Thank you for joining us for a tasty episode of Taylor Thyme and catch new episodes every Thursday at 7pm on ECHO by Blue Ridge PBS!**