

Nutty Pumpkin Cake



Main Ingredients:

- 3 c. flour
- 2 tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 3 tsp pumpkin spice
- 4 eggs
- 2 c. sugar
- 1 c. oil
- 15 oz can pumpkin



The Frosting:

- 1 c. powdered sugar
- 8 oz cream cheese
- 1 tsp vanilla
- 3 tbsp almond milk
- 1/4 cup chopped walnuts



Directions:

- Preheat oven to 350 degrees Fahrenheit
- Sift together dry ingredients and set aside
- In a large bowl, beat eggs on low speed, gradually adding sugar; beat until thick
- Continue beating constantly; add oil.
- Continue beating at low speed, alternately adding dry ingredients and pumpkin, ending with dry ingredients.
- Pour batter into greased Bundt pan and bake for one hour or until a toothpick comes out clean.
- Cool in pan for ten minutes.
- Turn out onto platter to cool completely.
- Mix together all ingredients for the frosting except the walnuts.