



### **Autumn Pumpkin Spice Cake with Cream Cheese Frosting**

*GG copycat recipe of Trader Joe's Pumpkin Spice Mini Sheet Cake*

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons pumpkin pie spice
- 1/2 cup avocado oil
- 2 large eggs
- 1 cup canned pumpkin puree
- 3/4 cup packed light brown sugar
- 1/2 Tablespoon pure vanilla extract

#### **Cream Cheese Frosting**

- 4 ounces cream cheese, softened
- 2 Tablespoons butter, softened
- 1-3/4 cups confectioners' sugar as needed
- 1 teaspoon pure vanilla extract

- Preheat 350 degrees F. oven; line 8-inch square pan with parchment paper; lightly spray with baking spray.
  - In a large medium bowl, combine the first 5 ingredients. Set aside.
  - In a mixing bowl, whisk next 5 ingredients; beat for about 2 minutes.
  - Slowly stir in the dry ingredients, only until combined.
  - Spoon batter evenly into the prepared pan.
  - Bake in preheated oven for about 22 minutes or until center comes out clean with an inserted toothpick. Allow it to cool for about 15 minutes before removing it from pan or cool in pan. Cool completely before frosting cake.
- Yield: one 8-inch square cake

### **Prepare Cream Cheese Frosting:**

- In a mixing bowl, beat the cream cheese and butter together until smooth and creamy. Add 1-1/2 cups confectioners' sugar; mix until smooth. Slowly add remaining sugar and vanilla extract to form a spreading consistency.
- Evenly spread half of the frosting over the cake to control any crumbs in the frosting; place in the refrigerator for about 10 minutes or firm.
- Evenly spread the remaining frosting over the entire top of the cake.
- To make the lines – I used a meat tenderizer tool with prongs and ran them lightly through the frosting so it would resemble Trader Joe's cake.
- Chill the cake for easier slicing. Cut into 6 to 8 slices.

**About the Recipe:** This copycat recipe has a mild flavor like Trader Joe's cake but the cake is a little higher. This easy-to-make cake is moist, tender, and topped with a rich layer of creamy cheese frosting. Leftovers should be stored in the refrigerator. It will resemble Trader's Joe's pumpkin spice cake, but they added a bakery layer of frosting and stated that it doesn't require refrigeration.

This copycat cake is a perfect partner for a cup of coffee or tea if you can't get to Trader Joe's for the original popular spice cake.

### **About Trader Joe's Pumpkin Spice Mini Sheet Cake:**

Trader Joe's Pumpkin Spice Mini Sheet Cake. You'll fall for the moist, spongy crumb, flavored by pumpkin purée and warm spices, including cinnamon, nutmeg, and ginger. A rich, cream-cheese frosting is piped on top, lending an upscale bakery vibe and providing a classic flavor-pairing for the Pumpkin Spice profile.

This Cake doesn't require refrigeration, so you can store it on the counter for quick & easy access!

For More Information See:

<https://www.traderjoes.com/home/products/pdp/pumpkin-spice-mini-sheet-cake-076605>