Gingersnap Pumpkin Bundt Cake

Taste of Home, via Cherrie's friend Karen

Internet Address: http://www.tasteofhome.com/recipes/gingersnap-pumpkin-cake



Servings: 12

1 can pumpkin puree (15 ounces)

2 cups sugar

4 eggs

1 cup canola oil

2 cups all-purpose flour

2 teaspoons baking soda

2 teaspoons pumpkin pie spice

1/2 teaspoon salt

ICING:

4 ounces cream cheese, softened

1/4 cup butter, softened

1/2 teaspoon vanilla extract

1 3/4 cups confectioners' sugar

5 gingersnap cookies, crushed (or more, maybe)

1. Preheat oven to 350°. Grease and flour a 10-in. fluted tube pan.
2. In a large bowl, beat pumpkin, sugar, eggs and oil until well blended. In another bowl, whisk flour, baking soda, pie spice and salt; gradually beat into pumpkin mixture.
3. Transfer batter to prepared pan. Bake 50-55 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely.
4. In a small bowl, beat cream cheese, butter and vanilla until blended. Gradually beat in confectioners' sugar until smooth. Frost cake; sprinkle with crushed cookies. (My note: if you're gong to keep the cake for several hours, crumble and crush the cookies and garnish the cake at the last minute, lightly tapping the gingersnaps into the frosting. You could also sprinkle more crumbs on each plate - I thought the gingersnaps really added a special flavor to the cake.)

Per Serving (excluding unknown items): 546 Calories; 28g Fat (44.7% calories from fat); 5g Protein; 71g Carbohydrate; 1g Dietary Fiber; 91mg Cholesterol; 410mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 5 Fat; 3 1/2 Other Carbohydrates.

Cakes, Holiday

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com