



Pumpkin Pie Goopy Butter Cake

Makes: 8 servings

Prep Time: 15 minutes Bake Time: 35-45 minutes

Total Time: 1 hour

Ingredients

Spice Cake:

- 1/2 cup unsalted butter, melted
- 3/4 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 1 large egg, room temp
- 1 tsp vanilla extract
- 1 tsp apple cider or white distilled vinegar
- 1 & 1/4 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/4 tsp kosher salt

Pumpkin Pie Filling:

- 4 ounces full fat cream cheese, room temp
- 1/2 cup pumpkin purée (not pumpkin pie filling)
- 2 cups powdered sugar
- 1 large egg + 1 egg yolk, room temp
- 1/2 tsp vanilla extract
- 1/2 tsp ground cinnamon
- Pinch of kosher salt

Instructions

Spice Cake:

Preheat the oven to 350F. Spray the inside of a 9" springform pan with nonstick spray and line the bottom with parchment paper.

In a medium bowl whisk together the flour, baking powder, spices, and salt. Set aside.

In a large bowl whisk together the butter and sugars, followed by the egg, vanilla, and vinegar. Pour in the dry ingredients and use a rubber spatula to fold the batter together.

Spread the batter in the bottom of the prepped pan and set aside.

Pumpkin Pie Filling:

In a medium bowl, whisk together the cream cheese and pumpkin. This can be done so by hand or using an electric mixer.

Whisk in the powdered sugar one cup at a time, followed by the vanilla, eggs, cinnamon, and salt.

Pour the pumpkin pie filling over the spice cake. It should self level, so there's no need to spread it even.

Bake for 35-40 minutes. When the cake is fresh from the oven, carefully run a knife around the edge of the pan to prevent the cake from sticking to the sides.

Allow the cake to cool in the pan for 20 minutes, then remove the springform ring and continue to cool to room temperature. Chilling the cake will speed up this process.

Once cooled, top with a light dusting of powdered sugar, slice, and enjoy!

Recipe by Butternut Bakery