

## **HALLOWEEN RECIPE.**

[MotherGooseCaboose.com](http://MotherGooseCaboose.com)

**Pumpkin Cake.** Directions. Print out. Make a pumpkin cake.

(From the P.T.A. of P.S. 166, The "Eat" Cookbook. March 1975. Compiled and edited by Judie Wishny & Tanya Kaufman.)

### **PUMPKIN CAKE**

Sheryl Gerson

#### **Ingredients**

2 cups sugar

1 cup salad oil

3 eggs

2 cups cooked pumpkin, mashed

3 cups flour, sifted

1/2 tsp. salt

1/2 tsp. double-acting baking powder

1 tsp. baking soda

1 tsp. ground cloves

1 tsp. ground cinnamon

**Directions**

1. Preheat oven to 325 degrees. Grease well, three 8-inch loaf pans.
2. With an electric mixer at medium speed, beat sugar with salad oil until blended.
3. Add eggs, one at a time, beating well after each. Then beat in pumpkin.
4. Sift together flour, salt, baking powder, baking soda and spices (cloves & cinnamon).
5. With mixer at low speed, beat flour mixture into pumpkin mixture.
6. Bake cakes for 60 minutes or until tester comes out clean.
7. Cool in pans 10 minutes, then remove from pans and cool on racks.

Cakes may be plastic-wrapped and stored at room temperature. They also freeze well.