

Pumpkin Walnut Buttermilk Cake with Raisins And a Buttermilk Pumpkin Glaze

November 2015 – Servers 10-12

INGREDIENTS:

CAKE:

6-7 ounces bottled pumpkin butter
¼ C light oil
2 large eggs
1/3 C buttermilk
½ t vanilla
¼ t allspice
½ C sugar
1 C flour
½ t baking powder
¼ T salt
1/3-1/2 C walnuts, chopped coarsely
1/3 C raisins
Butter to grease pan

GLAZE:

¼ C buttermilk
2 T pumpkin butter
½ t vanilla

Powdered sugar to mix to desired consistency. About a cup.



METHOD:

In a large glass mixing bowl, combine the oil down to the sugar. Whisk very well either with an electric mixer or a good whisk until very well blended and shiny. In another bowl, sift the flour and the baking powder and combine. Add the dry ingredients to the bowl of wet ingredients, gently folding in with a spatula until blended well. Gently fold in the raisins and walnuts. Don't overmix.

Pour into a 9" greased round cake pan. Cook in a 350 degree F oven for 30 minutes, or until a toothpick inserted in center comes out clean. Remove from oven and let sit for about 3 minutes. Then invert onto a rack for about 5 minutes, and then reinvent onto a nice serving place.

To make the glaze, combine the vanilla, pumpkin butter and buttermilk. Then add the powdered sugar little by little until you have a glaze. Not stiff like frosting, but not too runny. When cake is cool, cut each service slice or do what I did and punch out round servings. Top generously with glaze. One taste and the holidays begin!

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