



Pumpkin Cake with Rummy Cream Cheese Frosting

Cake: *(adapted from Pioneer Woman, Ree Drummond)*

- 1 cup golden raisins
- 2 tablespoons dark rum

- 2-1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 tablespoon cinnamon
- 2 teaspoons dried ginger
- 1/2 teaspoon nutmeg
- Pinch ground cloves
- 1/2 cup unsalted butter, room temperature
- 1-1/2 cups sugar
- 3 large eggs
- 1-1/4 cups plain unflavored yogurt
- 1 cup pumpkin puree

Preheat oven to 325. Spray a 9 x 13 inch baking pan with cooking spray. Set aside. Combine raisins with rum in a small bowl. Set aside. In another bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, ginger, nutmeg and cloves until well combined. Set aside. Using electric mixer beat together butter and sugar until light and fluffy. With mixer running, add eggs one at a time, followed by yogurt and pumpkin puree. Add flour mixture in thirds, mixing until just combined. Do not over mix. Fold in raisins. Pour into prepared baking pan and spread evenly. Bake for 35 to 40 minutes or until a toothpick placed in the center comes out clean. Cool on a wire rack.

Rummy Cream Cheese Frosting: *(from JBug's Kitchen)*

- 1/2 cup unsalted butter, room temperature
- 1 - 8 ounce package cream cheese, room temperature
- 1 tablespoon dark rum
- 1 teaspoon vanilla
- 1 pound powdered sugar (or more as needed)
- Ground Cinnamon as garnish

Using electric mixer beat together butter and cream cheese until light. Beat in rum and vanilla. Add powdered sugar and beat until light, fluffy and of spreading consistency. May need to add more sugar to achieve desired consistency. Spread on top of cooled cake and sprinkle with ground cinnamon if desired. Makes 12 servings (freezes very well).