



*After a long walk through the rustling leaves in the crisp, cool air,
there's nothing quite as nice as coming home to enjoy some fresh
apple cider and a satisfying fall treat.*

CAKE:

- 2 1/2 cups all-purpose flour
- 2 1/2 cups granulated sugar
- 1 tsp baking soda
- 1 Tbs plus 1 tsp pumpkin pie spice
- 1 tsp ground cloves
- 1/2 tsp salt
- 1 cup vegetable oil
- 3 large eggs
- 1 can (15 oz) pureed pumpkin
- 1 1/2 tsp vanilla extract
- Powdered sugar

MAPLE CUSTARD SAUCE:

- 3 egg yolks
- 1/4 cup granulated sugar
- 1 cup heavy whipping cream
- 1/3 cup whole milk
- 1/4 cup maple syrup
- Pinch of salt and pumpkin pie spice

Pumpkin Spice Cake with Maple Custard Sauce

Preheat oven to 350°F. Grease and flour a fluted 10-inch tube or bundt cake pan.

In a medium-size bowl, combine flour, sugar, baking soda, pie spice, cloves and salt. Set aside.

In a large mixing bowl, combine oil, eggs, pumpkin and vanilla; beat until thoroughly mixed. Gradually add flour mixture, beating until dry ingredients are moistened. Spoon into prepared baking pan and bake for 50 to 60 minutes or until a wooden pick inserted into the center comes out clean.

Cool cake 10 minutes in pan before inverting on a wire rack. Cool completely.

To prepare Maple Custard Sauce, combine egg yolks and sugar in a small bowl. Set aside. Combine cream and milk in a heavy-bottom saucepan. Heat on medium-low until mixture comes to a boil.

Remove pan from the heat. Whisk 1/2 cup hot cream mixture into egg yolk mixture. Slowly whisk yolk mixture back into saucepan. Cook, stirring constantly, over low heat until sauce begins to thicken. Remove from the heat and stir in maple syrup, pinch of salt and pumpkin pie spice.

Place saucepan in a large pan or bowl of ice to quickly cool sauce. Sauce may be prepared and refrigerated several days before serving.

To serve, sprinkle cake with powdered sugar and slice. Drizzle custard sauce over cake or serve on side.

Makes about 12 servings.

FALL