

# Pumpkin Ribbon Cake

## Cake

2 ½ cups all-purpose flour  
2 teaspoons baking powder  
1 ½ teaspoons **Pantry Cinnamon Plus™ Spice Blend**  
1 teaspoon baking soda  
½ teaspoon salt  
1 ½ cups granulated sugar  
¾ cup butter or margarine, softened  
3 eggs  
¾ cup solid pack pumpkin  
½ cup milk  
1 teaspoon vanilla

## Filling

1 package (8 ounces) cream cheese, softened  
¼ cup granulated sugar

## Topping

Powdered sugar  
Thawed, frozen whipped topping (optional)

1. Preheat oven to 350°F. Spray **Deep Dish Baker** with nonstick cooking spray. For cake, combine flour, baking powder, Spice Blend, baking soda and salt in **Small Batter Bowl**; mix well and set aside. In **Classic Batter Bowl**, beat sugar and butter until light and fluffy. Add eggs, pumpkin, milk and vanilla; beat well. Slowly add flour mixture to pumpkin mixture; mix well. Set aside.
2. For filling, whisk cream cheese and granulated sugar until well blended and smooth. Spread 2 ½ cups of the cake batter evenly over bottom of Baker. Spoon cream cheese mixture evenly over batter using **Large Spreader**. Spoon remaining cake batter over cream cheese mixture, spreading evenly.
3. Bake 45-50 minutes or until **Cake Tester** inserted in center comes out clean. Cool completely.
4. Before serving, sprinkle cake with powdered sugar using **Flour/Sugar Shaker**. Cut into wedges using **Slice 'N Serve®**. Serve with whipped topping sprinkled with additional Spice Blend, if desired.

Yield: 12 servings

This recipe is courtesy of your consultant, **Kristi Tarducci** and can be found in the **Delightful Desserts** Cookbook by The Pampered Chef®.

Kristi Tarducci  
321-956-1108  
[atarducci@cfl.rr.com](mailto:atarducci@cfl.rr.com)

[www.pamperedchef.biz/ktarducci](http://www.pamperedchef.biz/ktarducci)