

the icing on the cake.

Aunt Sarah's Pumpkin Spice Cake

2 c. flour
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon

1³/₄ c. Imperial Granulated Sugar
4 eggs
2 c. pumpkin pie filling
1 c. oil
1/2 c. chopped nuts

Mix together the dry ingredients. Add eggs, pumpkin and oil. Blend in nuts. Grease and flour two 9" cake pans. Bake for 30 min. at 350°F.

Frosting:

8 oz. cream cheese
1/2 c. butter

4 c. Imperial Powdered Sugar
1-2 Tbsp. milk
1¹/₂ tsp. vanilla

Mix in mixer. Frost when cake is cool.

IMPERIAL  **SUGAR**

Making Life A Little Sweeter.