

martha stewart pumpkin cake recipe

Martha Stewart pumpkin cake recipe is a delightful dessert that embodies the essence of fall. With its moist texture, warm spices, and rich pumpkin flavor, this cake is perfect for any autumn gathering, from cozy family dinners to festive holiday celebrations. In this article, we will explore the history of pumpkin cakes, the ingredients needed for Martha Stewart's beloved recipe, a step-by-step guide to making it, and tips for serving and storing this delicious treat.

The History of Pumpkin Cakes

Pumpkin has long been a staple ingredient in American cuisine, particularly during the autumn months when pumpkins are harvested. The tradition of baking with pumpkin dates back to colonial times, as early settlers used this versatile gourd in a variety of dishes, including pies, soups, and cakes. Over the years, pumpkin cakes have evolved, becoming a popular dessert choice during the fall season. Martha Stewart, known for her culinary expertise and ability to elevate classic recipes, has contributed to the pumpkin cake trend with her own unique twist.

Why Choose Martha Stewart's Pumpkin Cake Recipe?

Martha Stewart's pumpkin cake recipe stands out for several reasons:

1. **Flavor:** The combination of warm spices, including cinnamon, nutmeg, and ginger, enhances the natural sweetness of the pumpkin.
2. **Texture:** This recipe yields a moist and tender cake that is perfect for serving at any occasion.
3. **Versatility:** The cake can be served on its own, with cream cheese frosting, or even as a base for layer cakes.
4. **Ease of Preparation:** With straightforward instructions, even novice bakers can successfully recreate this delicious dessert.

Ingredients for Martha Stewart's Pumpkin Cake

To successfully make Martha Stewart's pumpkin cake, you'll need the following ingredients:

- 1 cup canned pumpkin puree (not pumpkin pie filling)
- 1 cup granulated sugar

- 1/2 cup packed light brown sugar
- 1 cup vegetable oil (or melted coconut oil)
- 4 large eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 teaspoon salt
- 1 teaspoon vanilla extract

Step-by-Step Guide to Making Martha Stewart's Pumpkin Cake

To create this delicious pumpkin cake, follow these detailed steps:

Step 1: Preheat the Oven

- Preheat your oven to 350°F (175°C). This ensures that your cake bakes evenly.

Step 2: Prepare the Baking Pans

- Grease and flour two 9-inch round cake pans or line them with parchment paper for easy removal.

Step 3: Mix the Wet Ingredients

1. In a large mixing bowl, combine the canned pumpkin puree, granulated sugar, and brown sugar.
2. Add the vegetable oil and eggs, and whisk until the mixture is smooth and well combined.

Step 4: Combine Dry Ingredients

1. In a separate bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves, and salt.
2. Ensure there are no lumps in the dry ingredients.

Step 5: Combine Wet and Dry Ingredients

- Gradually add the dry mixture to the wet ingredients, stirring gently until just combined. Be careful not to overmix, as this can lead to a dense cake.

Step 6: Add Vanilla

- Stir in the vanilla extract for an added depth of flavor.

Step 7: Pour and Bake

1. Divide the batter evenly between the prepared cake pans.
2. Bake in the preheated oven for 25-30 minutes or until a toothpick inserted into the center comes out clean.

Step 8: Cool the Cakes

- Once baked, remove the cakes from the oven and let them cool in the pans for about 10 minutes. After that, carefully transfer them to a wire rack to cool completely.

Frosting and Serving Suggestions

While Martha Stewart's pumpkin cake is delicious on its own, adding frosting can elevate it to new heights. Here are some frosting options and serving suggestions:

Frosting Options

1. Cream Cheese Frosting: A classic choice that complements the pumpkin flavor perfectly. To make, beat together 8 oz of cream cheese, 1/2 cup of softened butter, 4 cups of powdered sugar, and 1 teaspoon of vanilla extract until smooth and creamy.
2. Maple Buttercream: For a unique twist, substitute some of the vanilla extract with maple syrup in your buttercream recipe.
3. Whipped Cream: Lightly sweetened whipped cream can also be a delightful topping for a lighter option.

Serving Suggestions

- Serve slices of pumpkin cake on their own or with a dollop of whipped cream on top.
- Garnish with toasted pumpkin seeds or a sprinkle of cinnamon for added flair.
- Pair with a warm beverage like chai tea or spiced cider to enhance the autumn experience.

Storing and Freezing Pumpkin Cake

Proper storage can keep your pumpkin cake fresh and delicious for days:

Storing

- If you have leftover cake, store it in an airtight container at room temperature for up to 3 days. If frosted, refrigerate it for up to a week.

Freezing

1. To freeze the cake, wrap each layer tightly in plastic wrap and then in aluminum foil.
2. It can be frozen for up to 3 months.
3. When ready to enjoy, thaw the cake in the refrigerator overnight before serving.

Conclusion

Martha Stewart's pumpkin cake recipe is an exceptional way to celebrate the

flavors of fall. Its combination of moist pumpkin, warm spices, and potential for creative toppings makes it a versatile dessert for any occasion. Whether you're serving it at a holiday gathering or simply enjoying a slice with a cup of coffee, this pumpkin cake is sure to impress. So gather your ingredients, roll up your sleeves, and enjoy the process of baking this delightful treat!

Frequently Asked Questions

What are the key ingredients in Martha Stewart's pumpkin cake recipe?

The key ingredients include pumpkin puree, all-purpose flour, sugar, eggs, baking soda, baking powder, spices like cinnamon and nutmeg, and vegetable oil.

How long does it take to bake Martha Stewart's pumpkin cake?

Martha Stewart's pumpkin cake typically takes about 45 to 50 minutes to bake at 350°F (175°C).

Can I substitute fresh pumpkin for canned pumpkin in Martha Stewart's pumpkin cake recipe?

Yes, you can substitute fresh pumpkin for canned pumpkin, but make sure to cook and puree the fresh pumpkin until smooth before using it in the recipe.

What is a good frosting to pair with Martha Stewart's pumpkin cake?

A cream cheese frosting pairs excellently with Martha Stewart's pumpkin cake, adding a rich and tangy flavor that complements the spices in the cake.

Is Martha Stewart's pumpkin cake recipe suitable for freezing?

Yes, Martha Stewart's pumpkin cake can be frozen. Make sure to wrap it tightly in plastic wrap and store it in an airtight container to maintain freshness.

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