

Chai Pumpkin Cake with Browned Butter Buttercream

Poetry & Pies

prep time: 30-35 minutes

bake time: 40-45 minutes

total time: 1 hour, 20 minutes (plus cooling time for cake)

servings: 12-16



Ingredients

- 2 cups plus 2 tablespoons (289g) flour, spooned then leveled and sifted
- 2 teaspoons (8g) baking powder, sifted
- 1 teaspoon (3g) [ground cinnamon](#)
- ¼ teaspoon (2g) [ground cardamom](#)
- ½ teaspoon (1g) ground ginger
- ¼ teaspoon (1g) ground allspice
- ¼ teaspoon (1g) ground nutmeg
- ¼ teaspoon (1g) ground cloves
- ½ teaspoon (3g) sea salt
- ¾ cup (164g) light flavor oil (avocado, grape seed, vegetable, etc.)
- 1 cup (213g) packed light brown sugar
- ½ cup (100g) granulated sugar
- 3 large eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 15oz. can (425g) plain pumpkin puree
- one batch [browned butter buttercream](#)

Instructions

1. Preheat the oven to 325F/165C. Lightly grease and flour (or spray with [baking spray](#)) a [9x13 cake pan](#). Alternatively, you can use [two 8" or 9" pans](#) or [three 6" pans](#) for a stacked layer cake, but line those with [parchment](#) for easy removal.

2. Using a [large fine mesh sieve](#), sift and whisk together the flour, baking powder, spices, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment (or a large mixing bowl or with a hand mixer or hand whisk), beat the oil, brown sugar, sugar, eggs, vanilla, and pumpkin on medium medium for 30-60 seconds, until well-blended and the sugar has started to dissolve.
4. Add the flour mixture and fold in with a rubber spatula until *just* combined and no visibly dry bits of flour remain. Don't worry if you see some lumps, those will bake out.
5. Pour batter into prepared pan, smooth top, and bake for 40-45 minutes, or until a toothpick inserted in the middle comes out with a few moist crumbs.
6. While the cake cooks is an ideal time to brown the butter for the buttercream, since it needs at least 30 minutes to cool.
7. Let cake cool in pan for 5-10 minutes, then remove to a wire rack until completely cooled.
8. While the cake cools, make the buttercream.
9. Frost completely cooled cake directly in the pan, unless making a stacked cake. Alternatively, you can remove the cake from the pan and frost it on all sides.

Enjoy!

Cake will last, at room temperature, for 3-5 days. Keep cake and leftover well sealed.