



2 Ingredient Pumpkin Cake

Ingredients

2 Ingredient Pumpkin Cake:

- 1 box [yellow cake mix](#)
- 1 (15 oz) can [pumpkin puree](#)

Apple Cider Glaze:

- 1-1/2 cups [confectioners' sugar](#)
- 3 tbsps apple cider
- 3/4 tsp [pumpkin pie spice](#)

Instructions

2 Ingredient Pumpkin Cake:

1. Preheat oven to 350 degrees F.
2. Empty the contents of the boxed cake mix and pumpkin puree into a large bowl. Using a hand-mixer or stand mixer beat until well incorporated. The batter will be very thick, but will come together nicely.

1 box yellow cake mix, 1 (15 oz) can pumpkin puree

3. Pour batter into a greased 7 x 11 X 2 pan. (This is the small, rectangular-sized pan from your Pyrex set.)
4. Bake for 28 minutes or until a toothpick inserted in the center comes out clean. Do not overbake.
5. Let cool for 5-10 minutes in the pan, then flip onto a platter.

Apple Cider Glaze:

1. Make the glaze while you're waiting.
2. Combine powdered sugar, apple cider and pumpkin pie spice. Glaze should be thick but pourable. Add more sugar or cider if needed. Pour over the cake while still warm. Reserve some to pour over each slice when served.

1-1/2 cups confectioners' sugar, 3 tbsps apple cider, 3/4 tsp pumpkin pie spice

3. Serve warm or room temperature.

Pumpkin Pie Spice

- 4 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg

Mix all ingredients. Store in an airtight container in a cool, dry place up to 6 months.