

Thanksgiving Pumpkin Essensia Spice Cake:



Essensia is perfect this time of year as it pairs excellent with all your holiday meals and desserts. We have a fantastic Pumpkin Essensia Spice Cake with Caramel frosting for this year's newsletter. We hope you give the following recipe a try; this cake disappeared quickly around the winery during taste testing.

1 package (18.25 oz) spice cake mix
1/3 Cup Vegetable Oil
3 large eggs
1/2 c. water
1/2 c. Essensia
1 tsp. cinnamon
1 tsp pumpkin pie spice
1 c. solid pack pumpkin

For cake: Heat oven to 350 degrees F. Grease and flour 17 1/2 x 12" cake pan. Combine cake mix, oil, eggs, cinnamon, pumpkin pie spice, water and Essensia in bowl. Mix on medium speed for 2 minutes. Add in pumpkin and mix till just combined. Pour into prepared pan and bake about 15 minutes or until done. Allow to cool 10 minutes, then spread HOT caramel frosting over cake.

Caramel Frosting:

1/2 c. butter, melted
1 c. brown sugar
1/3 c. evaporated milk
1 tsp. vanilla
1 Tbsp. Essensia
2 c. powder sugar

For frosting: Melt butter in medium size saucepan, stir in brown sugar and Essensia and mix till dissolved. Bring to a boil and cook, stir constantly for 2 minutes. Add milk and vanilla; continue to stir about 30 seconds. Remove from heat and stir in powder sugar. Immediately pour over cake and spread quickly. This gets firm really fast.