

Pumpkin Spice Gooey Butter Cake

Makes about 12 servings

Ingredients

- 3/4 cup (165 grams) firmly packed dark brown sugar
- 1/4 cup (50 grams) granulated sugar
- 1/2 cup (113 grams) plus 6 tablespoons (84 grams) unsalted butter, melted and divided
- 5 large eggs (250 grams), divided
- 1 1/2 cups (188 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 1/2 teaspoon (1.5 grams) kosher salt
- 8 ounces (225 grams) cream cheese, softened
- 1 (15-ounce) can (425 grams) pumpkin
- 3 tablespoons (45 grams) spiced black rum
- 3 3/4 cups (450 grams) confectioners' sugar, sifted
- 1 teaspoon (2 grams) ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground cloves
- Garnish: confectioners' sugar



Instructions

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan; spray pan again.
2. In a large bowl, whisk together brown sugar, granulated sugar, 6 tablespoons (84 grams) melted butter, and 2 eggs (100 grams). Add flour, baking powder, and salt, whisking until smooth. Spread into bottom of prepared pan; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth. Add pumpkin, and beat until combined, 2 to 3 minutes. Add rum, remaining 3 eggs (150 grams), and remaining 1/2 cup (113 grams) melted butter, beating until smooth. Gradually add confectioners' sugar, cinnamon, ginger, nutmeg, allspice, and cloves, beating until well combined. Pour over cake base, smoothing with an offset spatula.
4. Bake until center is slightly set, about 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Dust with confectioners' sugar, if desired.