

Pumpkin Spice-Heath Cake

This dessert tastes like fall in a cake pan.

Cook Time: 2 hrs. Active Time: 25 mins

Total Time: 2 hrs 25 mins

Ingredients:

Cake Layers:

1/2 cup sugar
1/3 cup vegetable oil
1/3 cup sour cream
1/4 cup whole milk
1 teaspoon vanilla extract
1 teaspoon pumpkin pie spice
4 large eggs
1 (15-oz.) can pumpkin
1 (16.5-oz.) box spice cake mix (such as Duncan Hines)
1 (8-oz.) bag toffee bits (such as Heath Bits 'O Brickle)

Frosting:

1 (8-oz.) package cream cheese, softened
1/4 cup unsalted butter, softened
1 teaspoon pumpkin pie spice
1 teaspoon vanilla extract
2 cups powdered sugar, sifted
Garnish
3 (1.4-oz.) Heath English toffee bars, chopped

Directions:

Prepare the Cake Layers: Preheat oven to 350°F. Combine the sugar, oil, sour cream, milk, vanilla, pumpkin pie spice, eggs, and pumpkin in a large bowl. Beat on low speed with an electric mixer until smooth. Add cake mix; beat on medium speed for 2 minutes. Stir in toffee bits. Spread batter in a greased (with shortening) and floured 13- x 9-inch baking pan.

Bake in preheated oven until a wooden pick inserted in center comes out clean, 28 to 33 minutes. Cool completely in the pan on a wire rack, about 1 hour.

Prepare the frosting: Beat cream cheese and butter on medium speed with an electric mixer until smooth. Beat in pumpkin pie spice and vanilla. Gradually add powdered sugar, beating on low speed until smooth and creamy. Spread frosting over the cooled cake. Garnish with chopped toffee bars.