



kitchen collage

430 E. LOCUST ST / DES MOINES / 515.270.8202
MON-FRI 10-5:30 / SAT 9-5

mykitchencollage.com

Recipes from **Thanksgiving 101** by Rick Rodgers through permission of William Morrow, a division of HarperCollins Publishers, New York, NY. Copyright 2007. All rights reserved.

Pumpkin-Currant Cake

(Makes 8 to 12 servings)

For a pumpkin dessert when pie isn't in the picture, here's an easy spice cake packed with holiday flavors. Substitute dried cranberries for the currants, if you wish. I always hope that there are leftovers of this cake for my Day-After-Thanksgiving breakfast.

Make Ahead: The cake can be baked up to 2 days ahead.

2-1/2 cups all-purpose flour
1-1/2 teaspoons baking soda
1/2 teaspoon baking powder
3/4 teaspoon ground cinnamon
3/4 teaspoon ground cloves
3/4 teaspoon salt
12 tablespoons (1-1/2 sticks) unsalted butter, at room temperature
1 cup granulated sugar
1 cup light brown sugar
3 large eggs
One 15-ounce can solid-pack pumpkin (1-3/4 cups)
3/4 cup dried currants
3/4 cup toasted, coarsely chopped pecans
Confectioners' sugar, for sifting

1. Position a rack in the center of the oven and preheat the oven to 350°F. Lightly butter a 12-cup fluted tube cake pan (preferably nonstick). Dust the pan with flour and tap out the excess.
2. Sift the flour, baking soda, baking powder, cinnamon, cloves, and salt together. In a medium bowl, using a handheld electric mixer at high speed, beat the butter until creamy, about 1 minute. Add the granulated sugar and brown sugar, and beat until light in color and texture, about 2 minutes. Scrape down the bowl, and, beat until light in color and texture, about 2 minutes. Scrape down the bowl, and, one at a time, beat in the eggs. Beat in the pumpkin. Reduce the mixer speed to low. In three additions, beat in the flour mixture. Stir in the currants and pecans. Scrape into the prepared pan and smooth the top.
3. Bake until a long wooden skewer inserted in the cake comes out clean, about 1 hour. Cool for 10 minutes on a wire cake rack. Invert the cake onto the rack, unmold, and cool completely. (The cake can be baked up to 2 days ahead, covered tightly with plastic wrap, and stored at room temperature). Sift confectioners' sugar over the top and serve.