



Pumpkin Cake with Cinnamon-Pear Balsamic Icing

Icing frosts & fills a standard layer cake, or you can halve the icing recipe to frost a 13x9 sheet

You Will Need:

1 box Pumpkin Cake Mix	7 cups powdered sugar
Eggs, and water as called for on box	¼ - ½ cup Half & Half or cream
Delavignes Grapeseed Oil	3 Tablespoons Delavignes Cinnamon Pear Balsamic
2 sticks unsalted butter, softened but not melted	Festive holiday sprinkles, if desired

Instructions:

Prepare the Pumpkin cake as directed on box—only substituting the cooking oil with Grapeseed Oil. Bake as directed in either two round layer cake pans or a 13x9” pan.

Cut the icing recipe in half if you use a 13x9” pan. Using either a stand mixer or hand mixer: combine all of the butter with half of the powdered sugar and ¼ cup Half & Half until well combined. Scrape sides of bowl and beat on high for 1 minute. Add the rest of the powdered sugar 1 cup at a time & beat 1 minute after each addition. Scrape bowl and add Cinnamon Pear Balsamic; beat 3-4 minutes until very light & fluffy. When cakes are completely cool, you may ice them. Decorate with festive holiday sprinkles.

*Recipe inspired by [Vanilla Bean Layer Cake with Balsamic Buttercream](#)
from [joanne-eatswellwithothers.com](#)*

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