

## *Pralines 'N' Cream Cake*

*This glamorous dessert will wow your friends and yet it is easy to make. It is one of our Holiday Favorites and a crowd pleaser when we serve it as part of our Dessert Buffet at the Special Dinners at Our Daily Bread.*

½ cup packed brown sugar  
¼ cup butter  
¼ cup whipping cream  
1 cup coarsely chopped pecans  
2 cups all purpose flour  
1 ½ teaspoons baking powder  
1 ½ teaspoons ground cinnamon  
½ teaspoon baking soda  
½ teaspoon salt  
½ teaspoon ground ginger  
¼ teaspoon ground cloves  
2 cups granulated sugar  
¾ cups cooking oil  
4 eggs  
1 cup canned pumpkin

1 ¼ cups Whipping Cream  
¼ cup powdered sugar  
(See instructions for Whipped Cream below)

Preheat oven to 325 degrees. Grease two 9x1½ inch round baking pans; set aside. In a havy small saucepan, combine brown sugar, butter, and whipping cream. Cook over medium heat until mixture boils, stirring frequently. Divide mixture between prepared pans. Evenly sprinkle with the 1 cup chopped pecans. Set pans aside.

In a medium bowl, stir together flour, baking powder, cinnamon, baking soda, salt, ginger, and cloves.

In a large mixing bowl, combine granulated sugar and oil. Beat with an electric mixer on medium speed until combined. Add eggs, pumpkin. Beat until well mixed. Beat in flour mixture until combined.

Carefully spoon batter over caramel-pecan mixture in pans. Bake for 40-45 minutes or until a toothpick inserted near the centers comes out clean. Cool cake layers in pans on wire racks for 5 minutes. Carefully invert cakes onto wire racks, scraping out any pecan mixture that sticks in the pan and spreading on top of the cakes. Cool completely.

To assemble, place one cake layer, pecan side up, on a cake plate. Spread with half of the Whipped Cream. Top with the remaining cake layer, pecan side up. Spoon remaining Whipped Cream on top of cake in dollops. If desired, garnish with toasted pecans.

(Whipped Cream is prepared by Chilling a large mixing bowl and beaters of an electric mixer) In the chilled bowl, combine 1 ¼ cups whipping cream and ¼ cup powdered sugar and beat with mixer on medium speed until stiff peaks forms. (tips stand straight.)

**\*TIP:**

To Keep the Caramel-Pecan mixture evenly distributed in the cake pans. First spoon the batter around the pans edges. Then spoon the batter in the center of the pans.

*Appetites are ready for the taste of Fall and the Holiday Favorites that always include the flavor of pumpkin, pecans, and real whipped cream. We hope your family enjoys this as much as we do!*