

Brown Butter Pumpkin Layer Cake

with Mascarpone Maple Syrup Frosting and Caramelized Pumpkin Seeds

Ingredients:

Pumpkin Layer Cake:

- ➲ 2 sticks unsalted butter
- ➲ 1 c firmly packed brown sugar
- ➲ 1 c granulated sugar
- ➲ 4 eggs, slightly beaten
- ➲ 3 c pumpkin purée
- ➲ 3 tsp pumpkin spice
- ➲ 2 tsp cinnamon
- ➲ ½ tsp nutmeg
- ➲ 1 tsp ginger
- ➲ ¼ tsp ground cloves
- ➲ ½ tsp allspice
- ➲ 1 tsp baking soda
- ➲ 1 tsp kosher salt

Caramelized Pumpkin Seeds:

- ➲ 1 c pumpkin seeds
- ➲ 1 Tbsp butter
- ➲ 1 Tbsp brown sugar
- ➲ ½ tsp salt

Directions:

For Pumpkin Seeds:

Melt the butter in an 8" nonstick skillet on medium heat. Toss the pumpkin seeds in the pan and turn to coat with butter and continue tossing until seeds begin to pop, about 2 minutes or so.

Sprinkle the brown sugar and salt in the pan until sugar melts and seeds are glazed for another 2 minutes. Remove from heat and allow pumpkin seeds to cool in skillet.

For Cake:

Melt the butter in a heavy-duty 1-quart saucepan over medium heat. Cook, swirling the pan occasionally until the butter turns a nutty golden-brown, about 4 minutes. Pour into a small bowl and let stand until cooled for about 15 minutes.

Preheat oven to 350°. Line the bottom of two buttered 8" cake pans (butter both bottom and sides) with parchment rounds.

In a large bowl, whisk together flour, baking powder, baking soda, salt and spices.

In a standing mixer, with paddle attachment, beat brown butter and sugar until well blended and smooth. Add pumpkin purée, eggs and vanilla and blend well until there are no lumps. On low speed, add dry ingredients to pumpkin mixture and mix just until combined and smooth.

Divide the batter between the two cake pans. Bake on the center rack until a tester inserted into the center comes out clean, about 25 to 30 minutes. Remove from pan after 15 minutes. Allow to cool completely on a rack before frosting.

Maple-Mascarpone Buttercream Frosting

- ➲ 1 stick butter, softened
- ➲ ½ c confectioners sugar
- ➲ ¼ c pure maple syrup
- ➲ 16 oz. mascarpone cheese, room temperature

Blend butter and sugar until smooth and creamy in the bowl of a standing mixer fitted with the paddle attachment (about 2 minutes). Add cream cheese and maple syrup blending until smooth. Add mascarpone and mix on high until frosting is smooth and well incorporated, about 3-4 minutes.

Assemble Layer Cake:

Cut each cooled cake into two layers with a large knife. Place one cake layer on a large platter, atop a large piece of parchment paper.

Using a small spatula, spread 1 cup of frosting over the top layer, making sure that the frosting slightly extends over the edge. Place another layer on the cake, and repeat this process until you reach the last layer.

Use half of the remaining frosting for the top and the rest for the sides. Place candied pumpkin seeds part way up the sides of cake and sprinkle along the top for garnish and use the pumpkin-spiced covered almonds for additional garnish if desired.

