



## PUMPKIN GINGER THREE-LAYER LOAF CAKE

- 1 Pkg. (14.1 oz) **TSG Perfectly Pumpkin Gingerbread Mix**™
- ½ Cup toasted pecans, chopped
- 2 Eggs
- 1 Cup canned pumpkin puree
- ¼ Cup water
- Grated zest from 1 large orange
- ½ Cup (8 Tbsp) butter, melted

### **Frosting**

- 1 Box **TSG Tropical Coconut Cheeseball Mix**™
- 8 Oz. Reduced fat cream cheese, room temperature

1. Preheat oven to 350 F. Lightly grease a 4x8 or 9x5 pan.
2. In a large bowl, stir together TSG Pumpkin Gingerbread Mix and pecans.
3. In a medium bowl, whisk together eggs, pumpkin, water, and half the orange zest. Pour into gingerbread mix. Add melted butter and stir until completely moistened. Spoon into loaf pan.
4. Bake 55-65 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes then remove to a wire rack. Cool at least 2 hours
5. For frosting, stir together TSG Tropical Coconut Cheeseball Mix, cream cheese and remaining orange zest.
6. To make cake layers: Starting at the top, use a bread knife to slice loaf horizontally into three layers. Remove each layer. Spread the bottom layer with half the frosting. Place middle layer on top; spread with remaining frosting. Place top layer over frosting. Slice cake to serve

### **Makes 8-9 servings**

**Variation:** Bake Pumpkin Ginger Cake in a greased 8 or 9" square pan for 35-40 minutes Or until tests done. Cool in pan 10 minutes then remove cake to wire rack.