

Carole Walter's Gingery Pumpkin Cake

from *Great Cakes* by Carole Walter, 1992

3 cups sifted unbleached all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
5 large eggs
1 cup granulated sugar
1 cup light brown sugar, lightly packed

One 1-lb. can (2 cups) pureed pumpkin (do not use pumpkin pie mix)

1 1/2 cups vegetable oil
1 1/2 cups walnuts, chopped medium, 2 tablespoons reserved for top
1 cup mixed light and dark raisins
2 tablespoons minced crystallized ginger
1/2 cup quartered red glazed cherries, optional

1. Position rack in the lower third of the oven and preheat to 350 F. Butter a 10-inch angel food cake pan. (You can also bake this in two large loaf pans or a deep 1/2 sheet jelly roll pan, as I did, lined with parchment paper)
2. Sift together the flour, baking powder, baking soda, salt and spices. Set aside.
3. Put the eggs in the large bowl of an electric mixer. Using the beaters or whip attachment, beat on medium-high speed for 2 minutes.
4. Add the granulated sugar, 1 tablespoon at a time, taking 3-4 minutes to blend it in well. Then add the light brown sugar over an additional 3 to 4 minutes, beating until mixture is light in color and thickened. Add the pumpkin puree and beat for 1 minute. Slowly pour in the oil in a steady stream, and beat one minute longer.
5. Reduce mixer speed to low. Blend in the dry ingredients all at once, mixing just until incorporated. Remove the bowl from the mixer. Using a wide rubber spatula, fold in all but 2 tablespoons of the nuts, then the raisins, ginger, and optional cherries.
6. Pour the batter into the prepared pan. Sprinkle top with the reserved 2 tablespoons of nuts. Bake in the preheated oven for 65-70 minutes, until cake begins to leave sides of pan and a toothpick inserted into the center of the cake comes out dry.
7. Remove from the oven and set the pan on a cake rack to cool completely. To remove the cake, run a thin, sharp knife around the sides and center tube. Lift up center tube and

run a thin, sharp knife under the cake. Invert the cake onto the rack. Turn top side up and cool completely.

Serves 12 - 16.

Storage: store at room temperature, covered, for up to 5 days. For longer storage, refrigerate up to 10 days.