Pumpkin/Squash Cake

Ingredients:

For cake:

4 eggs
$1^2/_3$ c. sugar
1 c. oil, I use olive, but any veggie oil will work
2 c. cooked pumpkin or squash, (an excellent way to use up leftover squash or frozen precooked squash or pumpkin)
2 c. flour
2 t. Baking powder
2 t. Cinnamon or 1 T. Pumpkin pie spice
1 t. Salt
1 t. Baking soda

For Frosting:

8 oz. cream cheese, softened
½ c. butter, softened
1 t. Vanilla
2 c. powdered sugar, sifted
Optional: Sprinkle frosting with chopped nuts

Method:

For cake: In mixer, beat together eggs and sugar. In the following order, add oil, pumpkin or squash, flour, baking powder, cinnamon, salt, and baking soda. Pour into ungreased 9x13 pan. Bake at 350 degrees for 35-40 min. Allow to cool before frosting.

For frosting: In mixer, beat together cream cheese, butter, vanilla, and powdered sugar. Optional to sprinkle frosting with chopped nuts.

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