

# PUMPKIN SPICE RING CAKE



Although the rich, warm flavor is most easily identifiable with the fall season, this rich, satisfying cake is good all year round. As tasty as it is attractive, this taste treat will delight your customers summer, winter, spring, and fall. The best part? It looks like it's harder to make than it is, and you'll be able to charge a premium price for this wonderful display case feature item.

## EXTRA SALES AND PROFITS FOR YOU!

Display these luscious cakes in a prominent spot or gift-wrap them - making them perfect for Holiday giving. Needless to say: SAMPLE, SAMPLE, SAMPLE!

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Crème Cake Mix
- Solid Pack Pumpkin

## RECIPE

10 lb.		Westco Crème Cake Mix
3 lb.	8 oz.	Whole Eggs
3 lb.		Salad Oil
2 lb.		Solid Pack Pumpkin
1 lb.	4 oz.	Water
	2 oz.	Pumpkin Pie Spice



## 1. SCALE



Mix the Crème Cake Mix and eggs for one minute in low speed; then scrape, and continue mixing for three minutes in medium speed. Add the remainder of the ingredients, and mix again for one minute in low and three minutes in medium.

## 2. MAKE CRUMB FILLING



While the batter is resting, rub together (just as you would streusel): 4 lb. Brown sugar, 1 lb. Margarine, 2 lb. Crème Cake Mix (dry), 1 lb. Chopped Nuts, and 2 oz. Cinnamon.

## 3. FILL THE RING MOLDS



As you fill the well-greased ring molds, alternate the batter with the streusel mixture until you have scaled 2 lb. 4 oz. into each.

## 4. COOL IN THE PAN



Bake for 50-55 minutes at 320°F or until a probe comes out clean. Cool in the pan for about 10-15 minutes before turning.

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