# Pumpkin Cake

### **INGREDIENTS**

X 3

* 4 large [eggs](http://www.food.com/about/egg-142)
* 1 2⁄3cups [white sugar](http://www.food.com/about/sugar-139)
* 1cup vegetable oil
* 2 cups frozen pumpkin pureed in blender

\*Take pumpkin out of Flex Freezer on previous Friday to thaw in fridge

* 2 cups [all-purpose flour](http://www.food.com/about/flour-64)
* 2 teaspoons [baking powder](http://www.food.com/about/baking-powder-6)
* 1 teaspoon [salt](http://www.food.com/about/salt-359)
* 1 teaspoon [baking soda](http://www.food.com/about/baking-soda-7)
* 2 teaspoons [ground cinnamon](http://www.food.com/about/cinnamon-324)

### **DIRECTIONS--- Make 3 PANS**

1. Preheat oven to 350°F.
2. Grease and flour 9 x 13 inch pan.
3. In a mixing bowl, beat together the eggs, sugar, oil and pumpkin (puree pumpkin first.
4. Sift together the flour, baking powder, salt, baking soda, salt and cinnamon; add to wet ingredients and mix thoroughly.
5. Spread into prepared pan.
6. Bake at 350° for 25 to 30 minutes.
7. Remove from oven and allow to cool