

Pumpkin Praline Torte- Mary Robichaud

For the praline:

¾ cups packed brown sugar

1/3 cup butter

3 tablespoons heavy whipping cream

¾ cup chopped pecans

For the cake:

4 eggs

1-2/3 cups sugar

1 cup canola oil

2 cups canned pumpkin

¼ tsp vanilla extract

2 cups all purpose flour

2 tsp baking powder

2 tsp pumpkin pie spice

1 tsp baking soda

1 tsp salt

Topping:

1-3/4 cups heavy whipping cream

¼ cup confectioner's sugar

¼ tsp vanilla extract

In a heavy saucepan, combine the brown sugar, butter and cream. Cook and stir over low heat until sugar is dissolved. Pour into two well greased 9 inch round baking pans. Sprinkle with pecans.

For the cake, in a large bowl, beat the eggs, sugar, and oil. Add the pumpkin and vanilla. Combine the flour, baking powder, pumpkin pie spice, baking soda and salt; gradually add to the pumpkin mixture just until blended.

Carefully spoon the cake batter over the brown sugar mixture in the baking pans. Bake 350 degrees for 30 – 35 minutes or until a toothpick inserted in the center comes out clean. Cool for five minutes. Remove from pans to wire racks to cool completely.

For topping, in a small bowl, beat cream until it begins to thicken. Add the confectioner's sugar and vanilla; beat until stiff peaks form.

Place one cake layer praline side up on a serving plate. Spread 2/3 of the whipped cream mixture over the cake. Top with second layer and remaining whipped cream. Sprinkle with additional pecans if desired. Store in the refrigerator until ready to serve.