

Ingredients

For the Cake

- ☐ 4 large eggs, at room temperature
- ☐ ¾ cup granulated sugar, 158 grams
- ☐ ¾ cup light brown sugar , 165 grams
- ☐ 1 cup vegetable oil, 220 grams
- ☐ 1 15 oz. can pumpkin puree , NOT pumpkin pie filling
- ☐ 2 tbsp real maple syrup, 20 grams
- ☐ 2 cups all-purpose flour, 260 grams
- ☐ 1 and ½ tsp baking powder
- ☐ 1 tsp baking soda
- ☐ 1 and ¾ tsp cinnamon
- ☐ ¾ tsp nutmeg
- ☐ ¼ tsp cloves
- ☐ ⅛ tsp ginger
- ☐ ⅛ tsp salt

For the Frosting

- ☐ 13 ounces full-fat cream cheese, 367 grams
- ☐ 6 tbsp brown butter , 85 grams
- ☐ 2 cups to 2 and 1/2 cups powdered sugar, 230 to 287 grams, to taste
- ☐ 1-2 tbsp milk, 15-30 grams, as needed, to help things come together
- ☐ ½ tsp cinnamon , more to taste
- ☐ 2 tsp vanilla extract
- ☐ pinch of salt
- ☐ ¼ cup pumpkin butter, optional, 98 grams

Instructions

Make the Brown Butter: In a nonstick pan over medium heat, melt the butter. Continue cooking the butter – stirring constantly. The butter will get foamy, then bubbly, then start to turn golden brown and develop a nutty/caramely aroma. Once it reaches a deep golden color, remove from the heat and pour into a bowl to chill in the fridge or freezer until it's room temperature. It doesn't have to come back to solid before using. See note below if you do bring it back to a solid/softened state.

Time-Crunch Tip: You can skip this if you're tight for time! Just use 6 tbsp of regular butter instead.

6 tbsp brown butter

Prep: Preheat your oven to 350°F. Spray a 9×13 pan with nonstick spray and line with parchment paper.

Make the Bars: In a large mixing bowl, whisk together the eggs, sugar, oil, pumpkin, and maple syrup. Stir in the dry ingredients until just combined (check for any dry bits hiding in the bottom of the bowl) – a few lumps in the batter is fine. Do not over mix!

4 large eggs, at room temperature ,3/4 cup granulated sugar,3/4 cup light brown sugar ,1 cup vegetable oil,1 15 oz. can pumpkin puree ,2 tbsp real maple syrup,2 cups all-purpose flour,1 and 1/2 tsp baking powder,1 tsp baking soda,1 and 3/4 tsp cinnamon,3/4 tsp nutmeg,1/4 tsp cloves,1/8 tsp ginger,1/8 tsp salt

Bake: Pour batter into your prepared pan. Bake for 25-29 minutes, or until a toothpick inserted into the center of the cake comes out with moist crumbs, not wet batter. Let the cake cool in the pan for 10 minutes, then invert it onto a cooling rack to cool completely. (Letting it cool upside down on the rack keeps the flatter for easy frosting!)

Make the Frosting: Cream together your room temperature brown butter and cream cheese in a large mixing bowl on high for 1-2 minutes. Add half the powdered sugar and mix until just incorporated. Add the remaining powdered sugar, milk (if needed), cinnamon, vanilla, and a pinch of salt and mix until creamy.

13 ounces full-fat cream cheese,2 cups to 2 and 1/2 cups powdered sugar,1-2 tbsp milk,1/2 tsp cinnamon ,2 tsp vanilla extract, pinch of salt,6 tbsp brown butter

Serve + Store: Frost the cake when cool. If your frosting got weepy from a warm kitchen, chill the bars for a bit to help the frosting stiffen up before slicing.

Dollop pumpkin butter over the frosting, and use the back of a spoon swirl it lightly into the frosting, if desired. Slice and enjoy! Store leftovers, covered tightly, in the fridge for 3-4 days.

1/4 cup pumpkin butter

Notes

Pan Size: If using a 10 x 15 pan, start with 5 minutes less on the bake time (20-25 mins).

Frosting: If you bring the brown butter back to a softened butter state, rather than using it as a liquid, beat the cream cheese into the frosting at the very end. This will help prevent a runny frosting.

Make-Ahead Tip: Frosting can be made 1-2 days ahead. Cover well and store in the fridge. Let frosting sit out for 10-15 minutes, then beat it with the mixer again to get it spreadable.

Nutrition

Serving: 1 slice, Calories: 606kcal, Carbohydrates: 66g, Protein: 6g, Fat: 36g, Saturated Fat: 13g, Polyunsaturated Fat: 11g, Monounsaturated Fat: 9g, Trans Fat: 0.4g, Cholesterol: 108mg, Sodium: 335mg, Potassium: 110mg, Fiber: 1g, Sugar: 48g, Vitamin A: 996IU, Vitamin C: 1mg, Calcium: 83mg, Iron: 1mg