

Pumpkin Tea Cake

<http://userealbutter.com/2011/12/19/pumpkin-tea-cake-recipe/>
from [Tartine](#)

- 1 2/3 cups (225 g) all-purpose flour
- 1 1/2 tsp (7 ml) baking powder
- 1/2 tsp (2 ml) baking soda
- 1 tbsp + 2 tsps (25 ml) ground cinnamon
- 2 tsps (10 ml) nutmeg, freshly grated
- 1/4 tsp (1 ml) ground cloves
- 1 cup + 2 tsps (255 g) pumpkin purée
- 1 cup (250 ml) vegetable oil (like safflower or sunflower)
- 1 1/3 cups (270 g) sugar
- 3/4 tsp (4 ml) salt
- 3 large eggs
- 2 tsps sugar for topping
- 3 tsps pepitas for topping

Preheat oven to 325°F. Butter the bottom and sides of a 9×5-inch loaf pan. (You can do this recipe with a stand mixer or by hand.) Mix the flour, baking powder, baking soda, cinnamon, nutmeg, and cloves into a mixing bowl. In a large mixing bowl, beat the pumpkin purée, oil, sugar, and salt together until well blended. Beat the eggs in one at a time, making sure each egg is completely incorporated before adding the next one. Scrape the sides of the bowl as necessary. Add the flour and mix until just combined. You don't want to overbeat the batter as it will result in a tougher crumb. Then beat for 5 to 10 seconds until smooth. Pour the batter into the loaf pan and tap the pan on the counter to help flatten the batter out. Sprinkle the sugar and pepitas on top and bake for about an hour or until a toothpick comes out clean. Remove the cake from the oven and let sit for 20 minutes. Invert the pan onto a cooling rack and flip the cake out. Turn the cake back right-side up and let cool completely. Serve at room temperature. Lasts about 4 days (well-wrapped) on your counter or up to a week in the refrigerator. Serves 6-8.