# Pumpkin Spice Cake with Salted Caramel Sauce (ohh yes!!)

Ingredients for the cake:

* 3 ¼ Cups – All Purpose Flour (plus more as needed)
* 2 teaspoons baking powder
* 2 teaspoons ground cinnamon
* 1 ½ ground cloves
* 1 teaspoon ground allspice
* 1 teaspoon ground nutmeg
* ½ teaspoon baking soda
* ½ teaspoon fine salt
* 2 ¾ cups granulated sugar
* 1 cup vegetable oil (plus more as needed)
* 4 Large Eggs
* 1 (15oz) can pumpkin puree (**not** pumpkin pie filling)

Ingredients for the sauce:

* 6 tablespoons unsalted butter (cut into 6 pieces)
* 1 cup packed dark brown sugar
* 1 cup heavy cream
* 2 Tablespoons of either honey, maple syrup or light corn syrup
* ¼ teaspoon fine salt

## Special Notes: You will need a 12 Cup Cake Pan to make this recipe as a cake, or you can use the batter to make cupcakes as well.

## The sauce can be made up to 3 days in advance. Cool to room temperature and reheat in saucepan over low heat until smooth and pourable.

**For the cake:**

1. Heat the oven to 350°F and arrange a rack in the middle. Coat a 12-cup Bundt pan with vegetable oil and flour and tap out any excess flour.
2. Place the measured flour, baking powder, cinnamon, cloves, allspice, nutmeg, baking soda, and salt in a large bowl and whisk to aerate and break up any lumps; set aside.
3. Place the sugar and measured oil in the bowl of a stand mixer fitted with a paddle attachment. Beat on medium speed until the sugar is incorporated, about 1 minute. Stop the mixer and scrape down the sides of the bowl and the paddle with a rubber spatula.
4. Return the mixer to medium speed and add the eggs 1 at a time, beating well after each addition, about 1 1/2 minutes total mixing time. Reduce the speed to medium low, add the pumpkin, and beat until just combined, about 30 seconds. Stop the mixer and scrape down the sides of the bowl and the paddle with the rubber spatula.
5. Turn the mixer to low speed, slowly add the reserved flour mixture, and beat until almost completely incorporated, about 1 minute. Remove the bowl from the mixer and fold in any unincorporated flour at the edges with the rubber spatula, making sure to scrape to the bottom of the bowl.
6. Pour the batter into the prepared pan and bake until a cake tester or toothpick inserted into the center of the cake comes out clean, about 1 hour to 70 minutes.
7. Remove the pan to a wire rack and let cool for 15 minutes. Turn the cake out onto the wire rack and cool completely.

**For the salted caramel sauce:**

1. Melt the butter in a medium heavy-bottomed saucepan over medium-high heat. Add the sugar, cream, and corn syrup; stir until the mixture is smooth; and bring to a boil. Continue to boil, stirring occasionally, until slightly thickened, about 3 minutes more. Remove from the heat, stir in the salt, and set aside to cool slightly.