

Pumpkin Spice Cake

½ cup whipping cream, for garnish

3 cups Udi's bread, processed into breadcrumbs

15 ounces pumpkin, canned

3 ½ teaspoons cinnamon

2 teaspoons ground ginger

1 teaspoon ground cloves

½ cup walnuts, chopped

1 cup extra-fine sugar

3 eggs

1 cup caramel sauce

1 6" nonstick spring form pan

Instructions

A video of this recipe can be found @ www.simplysousvidecooking.com

Preheat an oven to 250°

In a mixing bowl combine the cinnamon, ginger, and cloves with the fresh bread crumbs. Mix well. Place the seasoned bread crumbs on a baking sheet. Place in the oven and bake for 20 to 30 minutes until the bread has dried out. Allow to cool completely.

Heat a water bath to 176°

Using a large mixing bowl combine the sugar, walnuts and the dried bread crumbs. Mix the pumpkin into the bread crumbs until thoroughly combined.

Using a stand mixer with a whisk attachment, whisk the eggs on high for 5 to 10 minutes. The eggs should double in size and become frothy.

Fold 1/3 of the eggs into the bread crumb pumpkin mixture. Fold in the remaining egg mixture. *Make a parchment round (see notes) to fit the bottom of the pan by tracing the bottom. Cut the parchment round to fit the inside of the pan bottom. Spray the entire pan and parchment round with butter spray. Pour the mixture into the spring form pan. Place the pan in a large bag and remove the air and seal. Place in the water bath and cook for 3 hours.

Remove the cake from the bag and allow to cool. Invert cake onto a serving plate. Remove the sides of the pan, bottom and parchment round. In a microwave oven, heat the caramel sauce (remove the metal lid) Pour the sauce over the entire cake allowing the sauce to drip down the sides of the cake. Serve and garnish with whipped cream.

Recipe Notes:

In the video a Nordic Ware Elegant Pumpkin loaf pan was used. It was purchased at Williams- Sonoma.