

Pumpkin Spice Latte Cake

Moist pumpkin spice latte cake with coffee flavor and cream cheese frosting. Perfect fall dessert combining pumpkin, warm spices, and coffee notes.

20	30	50	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Pumpkin Spice Latte Cake

Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 egg
- 1 cup coffee
- 1 cup milk
- 8 oz cream cheese
- 3 cup powdered sugar
- 1 tbsp vanilla extract
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease two 9-inch round cake pans with butter, then dust with flour, tapping out excess.
- 2 Mix dry ingredients**

Whisk together 1 cup all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon cinnamon, and 1 teaspoon salt in a medium bowl until evenly combined.
- 3 Make cake batter**

Beat 1 cup softened butter and 1 cup granulated sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 4** Add 2 eggs one at a time, beating well after each addition. Mix in 1 cup pumpkin puree until fully incorporated.
- 5** Add half the flour mixture to the butter mixture, mixing on low speed until just combined. Pour in 1 cup milk and mix until smooth. Add remaining flour mixture and mix until no streaks remain, about 30 seconds.

- 6 **Bake the cakes**
Divide batter evenly between prepared pans, smoothing tops with a spatula. Bake for 25-30 minutes, until a toothpick inserted in center comes out clean and cakes spring back when lightly touched.
- 7 Cool cakes in pans for 10 minutes, then turn out onto wire racks to cool completely, about 1 hour.
- 8 **Make frosting**
Beat 8 oz softened cream cheese and remaining 1 cup butter in a large bowl with an electric mixer until smooth and creamy, about 2 minutes.
- 9 Gradually add 3 cups powdered sugar, 1 tablespoon vanilla extract, and remaining 1 teaspoon cinnamon, beating until light and fluffy, about 3 minutes.
- 10 **Assemble cake**
Place one cake layer on serving plate. Spread 1 cup frosting evenly over top. Place second layer on top and frost entire cake with remaining frosting, smoothing with an offset spatula.

Tips

Use room temperature ingredients for the smoothest batter and most even mixing. Take eggs, butter, and cream cheese out of the refrigerator 1-2 hours before baking.

Don't overmix the batter once you add the flour mixture. Mix just until ingredients are combined to ensure a tender, fluffy cake texture.

Brew your coffee strong and let it cool completely before adding to the batter. The coffee flavor should be noticeable but not overpowering.

Line your cake pans with parchment paper for easy removal. Grease the pans first, then add parchment, and grease again lightly.

Test for doneness with a toothpick, but don't overbake. The cake should spring back when lightly touched and pull slightly from pan edges.

Cool the cake completely before frosting to prevent the cream cheese frosting from melting and sliding off the layers.

For best flavor, chill the frosted cake for 30 minutes before serving. This helps the flavors meld and makes slicing cleaner and easier.

Store leftover cake covered in the refrigerator, but bring to room temperature 30 minutes before serving for optimal taste and texture.