

Virtual Dessert Workshop with Julian Plyter of Melt Bakery
Brown Butter Pumpkin Cake

Ingredients - Cake (all spices ground):

- Butter - 1 lb
- Sugar - 1 cup
- Brown Sugar - 1 cup
- Cinnamon - 2 tsp
- Ginger - 1 tsp
- Cardamom - 1/2 tsp
- Cloves - 1/2 tsp
- Mace (or nutmeg) - 1/4 tsp
- Salt* - 1 ½ tsp
- Baking soda - 1 tsp
- Baking powder - 2 tsp
- Pumpkin - 15 oz (one can)
- Eggs - 4
- Flour (all-purpose) - 2 cup

*this measure is for Kosher salt - if using a finer salt like table salt or fine sea salt, use 3/4 tsp.

Ingredients - Filling (all at room temperature)

- Butter - 1/2 lb
- Cream cheese - 1/2 lb
- Confectioner's sugar - 2 ½ cup
- Salt - pinch
- Vanilla extract - 1 tsp

Ingredients - Glaze (per eight servings)

- Confectioner's sugar - 1 ½ cup
- Ginger (ground) - 1 tsp
- Water 2 Tbs+ (OR fresh ginger juice, omitting ground ginger)

Equipment:

- Saucepan (2 qt+)
- Wooden spoon
- Heatproof container (additional saucepan or 4-cup Pyrex, or similar)
- One half-sheet tray (or quarter sheet, if halving)
- Brush
- Parchment paper
- Mixing bowl
- Whisk
- Spatula
- Offset spatula (optional but very helpful)
- Electric mixer (for filling - can be done by hand if needed)