

## Delicious Pumpkin-Ginger Cake with Warm Rum Sauce- Serves 8

Moist with pumpkin and savory with spices, this cake is a perfect choice for fall and winter holidays.

### Ingredients:

½ cup canned pumpkin

½ cup packed light brown sugar

¼ cup butter

¼ light molasses

1 egg

1 ½ cups all-purpose flour

½ teaspoon baking powder; ½ teaspoon baking soda; ½ teaspoon ground allspice; ½ teaspoon cloves; and ½ teaspoon ginger

### Directions:

1. Combine pumpkin, brown sugar, butter, molasses, and egg in a large bowl. Beat at medium speed until fluffy. Mix in combined flour, baking powder, baking soda, allspice, cloves and ginger until moistened. Pour into greased and floured 8-inch-square baking pan.
2. Bake at 350 degrees until toothpick inserted in center of cake comes out clean; about 30-40 minutes. Cool in pan on wire rack 10 minutes; remove from pan and cool. Serve with warm rum sauce.
3. Can frost with your favorite vanilla frosting, or use warm rum sauce:

WARM RUM SAUCE (makes 1 ½ cups):

¼ cup sugar

1 Tablespoon cornstarch

1 ¼ cup fat-free milk

½ teaspoon of rum extract – or – 2 Tablespoons of rum

2 Tablespoons of butter

½ teaspoon vanilla

1/8 teaspoon of nutmeg

1. Mix sugar and cornstarch in small saucepan; whisk in milk and rum or rum extract. Heat to boiling, whisking until thickened, about 1 minute. Remove from heat; stir in butter, vanilla and nutmeg. Serve warm.