PUMPKIN CAKE WITH CREAM CHEESE AND NUTELLA FROSTING
(from Helen Fletcher's *Pastries Like a Pro*)

for the cake component:
2 cups all-purpose flour (280 grams)
2 teaspoons cinnamon
3/4 teaspoon ginger
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1/2 teaspoon salt
1 teaspoon baking soda
1 1/2 cups dark brown sugar (300 grams)
1/2 cup unsalted butter, softened (114 grams, 1 stick or 8 tablespoons)
1 1/2 cups pumpkin puree
1 cup sour cream (225 grams)
2 large eggs

for the frosting:
1/2 cup unsalted butter, softened (114 grams)
8 ounces cream cheese, softened (225 grams)
1 pound powdered sugar (454 grams)
Milk or cream as needed if too stiff to spread
1/2 cup Nutella

Heaat the oven to 350°. Line a 10×15 jelly roll pan with parchment paper and spray the paper and sides of the pan with a non-stick baking release. Set aside. In a medium size bowl, combine the all-purpose flour, cinnamon, ginger, nutmeg, cloves, salt and baking soda. Set aside.

Place the brown sugar and butter in a mixing bowl. Mix them on medium to bring them together then raise to medium high and beat until very light in color and texture, scraping as necessary. Add the pumpkin and mix on low It will curdle, Add the sour cream and eggs, beating on low to medium low It too will curdle Add the flour mixture and mix on low initially, then move to medium and beat until completely combined, scraping often. Do not over beat.

Pour the batter into the prepared pan, Spread it evenly in the pan. Bake for 20 to 22 minutes until a tester comes out clean and it springs back slightly when lightly touched, Cool it completely on a rack. Go around the edges with a small metal spatula and turn it out onto a cake board. Remove the parchment and turn it right side up.

Make the frosting: Place the softened cream cheese and butter in the bowl of a mixer. Sift the powdered sugar into the bowl. Mix on low until it comes together, the raise the speed to medium and beat it until it is white and fluffy. Do not mix on high or you can incorporate a lot of air bubbles which are hard to get out when you spread the frosting.

Place the cake in front of you so the long side in is front of you. It should measure about 10 by about 14″. Divide the layer in half so you have two 7×10″ pieces. Place one piece on a cake board and spread half the frosting over it. Pace the second piece on top and spread the remainder of the frosting evenly and smoothly over the top.

Place about 1/2 cup Nutella in a piping bag fitted with a #7 plain tip (about 3/8″). Place the cake with the 7″ side in front of you. Pipe straight lines from one side to the other about 1 1/2″ apart. Immediately drag the toothpick from top to bottom starting on the left side of the cake. Continue across the cake every 1 1/2″ or however close you want the chevrons. Refrigerate the cake for a few hours or overnight. When chilled, trim the edges of the cake so it is neat. Cut three across and four down for 12 pieces.

The cake should be kept refrigerated if not serving.