



# INDIANA STATE FAIR RECIPE TRAIL

## Pumpkin Sheet Cake with Cream Cheese Icing

COURTESY OF

**INDIANA**  
STATE DEPARTMENT OF  
AGRICULTURE



## Ingredients

### Cake

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 2 cups sugar
- 1 cup canola
- 2 cups pumpkin
- 4 eggs

### Icing

- 8 oz cream cheese, softened
- 1 stick butter
- 2 cups powdered sugar
- 1 teaspoon vanilla
- 1 tablespoon milk (or maybe a bit more?)



SCAN TO DOWNLOAD RECIPE

## Instructions

1. Mix cake ingredients until combined
2. Pour into greased flat pan with sides (9x13)
3. Bake at 350°F for 25-30 minutes or until set and let cool completely
4. Add icing ingredients to mixing bowl and beat until smooth
5. Allow cake to cool completely before icing

## Fun Facts

- Indiana ranks #2 in pumpkin production in the country
- Indiana farmers harvest roughly 7,000 acres of pumpkins each year
- Almost all Indiana pumpkins are sold as fresh pumpkins (not processed or canned)
- Indiana's largest pumpkin producing county is Knox with over 1,600 acres