

Carolynn's Pumpkin Cake

1 cake mix
1 cup of pumpkin
Cinnamon and nutmeg (optional, add to taste)

Preheat the oven to 325 if using a dark or coated bundt pan. (For glass and metal pans, preheat to 350 or as instructed by the cake mix box.) Prepare the batter by following the instructions on the box. Then add the pumpkin and any spices you wish (cinnamon or nutmeg are good) to the batter. Grease your pan before adding the batter, and bake for 35-36 minutes. (I started checking mine at 30 minutes, and then at 3 minute intervals until it was done.)

Icing (optional)—
2 tablespoons of butter
½ cup of water (or milk)
3 cups of confectioner's sugar (You may need more or less depending on how thick you want the icing to be.)

Combine the butter and water. It's easier if you soften or melt the butter first. Add the confectioner's sugar and mix until you get the consistency you're looking for. You could also add a bit of cinnamon if you want to spice it up. And if you have cream cheese on hand you could use that instead of butter for a richer icing.