**Pumpkin Sheet Cake with Cream Cheese Icing**

Yield: 24

One 9x13 baking pan lined with parchment

350°F

Clifton’s was a remarkable cafeteria with 4 locations in Downtown Los Angeles. They had a motto.. Pay what you can… So nobody went home hungry.

**Cake:**

1-1/2 cups granulated sugar

15 ozs solid-pack pumpkin

1 cup canola oil

4 large eggs

2 cups all-purpose flour

2 tsp baking powder

2 tsp ground cinnamon

1 tsp baking soda

1/4 tsp salt

1/4 tsp ground cloves

1/4 tsp ground ginger

1/4 tsp ground nutmeg

**Cream Cheese Frosting**

8 ozs cream cheese, softened

1/2 cup unsalted butter, softened

2 tsp vanilla extract

4-1/2 cups powdered sugar

In a large bowl, beat sugar, pumpkin, oil and eggs.

In a bowl, whisk the flour, baking powder, cinnamon, baking soda, salt and spices gradually add to pumpkin mixture and mix well.

Bake at 20-25 minutes or until a toothpick inserted comes out clean. Cool on a wire rack.

In a small bowl, beat the cream cheese, butter and vanilla until smooth. Gradually beat in powdered sugar. Spread over cooled cake.

Cover and refrigerate until serving.