



Alison Roman's Brown Butter Pumpkin Cake

November 30, 2023

"This is one of the oldest recipes in one of my oldest recipe notebooks from the very first restaurant job I took, back in 2000. I've modified it to be makeable in a nonrestaurant setting (i.e., not as small teeny cakes baked in precious silicone molds), but it's still as perfect as ever. I'm a person who wouldn't consider myself thrilled about pumpkin or pumpkin-flavored things, but this cake really has a place in my heart. It's demurely spiced and not all that sweet, with a texture that anyone would be pleased to experience—simultaneously dense and

spongy with an almost custardy texture thanks to the number of eggs and that whole can of pumpkin puree (you can make your own puree, but I'll join the chorus o bakers who will tell you it's simply not the same, nor is it better, than a can of Libby's)." - Alison Roman

Makes a 9-inch cake or one 9x4-inch loaf or 12 muffins

Ingredients:

Cooking spray

1 ½ sticks/6 ounces/170g unsalted butter

2 tablespoons/35g freshly grated ginger OR 1 ½ teaspoons/3g ground ginger

2 teaspoons/4g ground cinnamon

½ teaspoon/1g ground nutmeg

1 ¾ cups/255g all-purpose flour

1 tablespoon/12g baking powder

1 teaspoon/6g baking soda

1 ½ teaspoons/6g kosher salt

3 tablespoons toasted milk powder (optional)

1 (15-ounce/425g) can unsweetened pumpkin puree (about 1 ½ cups)

2 large eggs

1 cup/315g maple syrup

¾ cup/135g light brown sugar

Method:

1. Preheat the oven to 375°F. Spray one 9-inch cake pan or one 9x4-inch loaf pan with cooking spray and line with parchment paper. Or line 12 cups of a muffin tin with liners.
2. In a medium pot, melt the butter over medium-high heat and cook, swirling occasionally until the butter is browned, foamy, and smells like popcorn, 5-7 minutes. Remove from the heat and stir in the ginger, cinnamon, and nutmeg.
3. In a medium bowl, whisk together the flour, baking powder, baking soda, toasted milk powder (if using), and salt.



What's 4 Diner?

4. In a large bowl, whisk the pumpkin puree, eggs, maple syrup, and brown sugar until combined. Slowly whisk in the flour mixture until nearly no lumps remain, followed immediately by the brown butter mixture, whisking until no lumps remain (the batter should be smooth and thick, but do not overmix).
5. Pour it into the prepared cake pan(s) or loaf pan, smoothing the top. Or divided among the muffin cups. Bake until golden brown on top, pulling away from the sides of the pan, and springing back lightly when pressed slightly: 25-30 minutes for cake pans, 65-75 minutes for a loaf pan, and 20-25 minutes for muffins. Let cool entirely before frosting, if you're going to frost.