

Whether she's writing a bestselling romantic suspense novel or baking up a storm in her Richmond, Virginia kitchen, *New York Times* bestselling author Mary Burton doesn't do anything half-heartedly- and that includes her Holiday recipe, *Sooner's Predictably Delicious Pumpkin Pie Cake*.

Sooner's Predictably Delicious Pumpkin Pie Cake & Cupcakes



- 2 cups gluten free or white flour
- 1/2 teaspoon salt
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- 1/4 teaspoon ground/powdered cloves
- 2 cups sugar
- 1 cups vegetable oil
- 4 eggs
- 1 can of pumpkin (15 ounce)

“I don’t have to be a psychic— or play one in a carnival—to know how quickly my Sooner’s Predictably Delicious Pumpkin Pie Cake and Cupcakes will disappear. This year I’m making them twice—my usual and then a batch for family and friends who prefer gluten-free treats. I like them both and I always hide a few away to enjoy with a cup of tea after a hard day pursuing killers. Enjoy!”

Happy Holidays,

Mary

Preheat oven to 350 degrees. Shift together flour, salt, baking soda, baking powder, cinnamon, ginger and cloves. In another bowl mix together sugar, vegetable oil, eggs and pumpkin. Slowly mix the dried ingredients into the wet until smooth. Scoop into mini cupcake pans and a 10 x 10 baking pan. Bake for 30-35 minutes.

Cream Cheese Icing

- 1/2 cup butter
- 8 ounces cream cheese
- 1 teaspoon vanilla
- 1 box confectioner’s sugar

Cream together butter, cream cheese, and vanilla. Add in the confectioner’s sugar and blend until smooth and creamy. When cooled, top off the mini cupcakes with a large dollop of icing, then spread remainder over the cake.

**Look for
Mary Burton’s
new novel,
BEFORE SHE DIES
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