

Serendipitous Dream Cake



Ingredients

- 1 Box Spiced Cake Mix (or yellow cake with added pumpkin spices)
- 1 Can Pureed Pumpkin
- 1 Can Apple Pie Filling (If you can find it with reduced sugar, I recommend that)
- Pumpkin Spices (Cinnamon, Ginger, Nutmeg, etc.)
 - There are no measurements here, just dash and dab and pinch to your liking)
- 1 Cup Heavy Whipping Cream
- Maple Syrup (I prefer the real stuff)
- 8oz Cream Cheese (Optional)

Instructions

For the cake, substitute the pumpkin for the water/oil, and add the eggs as directed. Bake per the directions on the box based on your pan selections and let cool.

Mince The apple pie filling into smaller pieces

Whipped Cream / Cream Cheese Frosting: Blend 1/4 cup softened cream cheese with the maple syrup to taste (I used about 1/4c syrup). Once blended smooth, crank the speed to max, slowly add the whipped cream, and continue to beat until it stiffens. (If you want a simpler route, just make whipped cream with the maple syrup and call it good!)

Create your layer cake with the apple pie filling in the center and the frosting on the top. Extra apple pie filling or frosting can be put in bowls to the side to supplement if you want. You can make this as fancy or as simple as you want.