

Pumpkin Tiramisu Layer Cake

Yield: 16 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-layer-cake-recipe>

Ingredients:

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup sugar
- 1 cup golden brown sugar packed
- 1 cup canola oil
- 4 large eggs room temperature
- 15 ounces pumpkin pie filling includes all the spices
- 1 tablespoon vanilla extract
- 1 tablespoon grated orange peel
- 1 cup water
- 1 cup sugar
- 1/4 cup amaretto
- 1 1/2 cups heavy whipping cream
- 2 tablespoons powdered sugar
- 1 pinch cream of tartar
- 1 1/2 cups mascarpone
- 2 vanilla beans seeds only, pods reserved for another use
- 2 tablespoons amaretto liqueur
- 1 bag amaretti cookies crushed, found at many grocery stores or at any Italian market

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 90 milligrams
4. Fat: 26 grams
5. Fiber: 3 grams
6. Protein: 6 grams

7. SaturatedFat: 8 grams
 8. Sodium: 420 milligrams
 9. Sugar: 36 grams
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