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## ***Pumpkin Angel Food Cake with Creamy Ginger Filling***

### **Cake**

- 1 Box (1 lb) white angel food cake mix
- 1 Tbsp all-purpose flour
- 1 1/2 Tsp pumpkin pie spice
- 3/4 Cup (from 15-oz can) pumpkin (not pumpkin pie mix)
- 1 Cup cold water

### **Filling**

- 1 Container (8 oz) frozen fat-free whipped topping, thawed
- 2 Tbsp finely chopped crystallized ginger

- 1) Move oven rack to lowest position; heat oven to 350° F. In extra-large glass or metal bowl, beat all cake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 1 minute. Pour into un-greased 10-inch angel food (tube) cake pan.
- 2) Bake 37 to 47 minutes or until crust is dark golden brown and cracks are dry. Immediately turn pan upside down onto heatproof funnel or glass bottle. Let hang about 2 hours or until cake is completely cool. Loosen cake from side of pan with knife or long metal spatula. Turn cake upside down onto serving plate.
- 3) In medium bowl, gently mix whipped topping and ginger. Cut cake horizontally in half to make 2 even layers. Spread half of the filling on bottom layer; replace top of cake. Spread remaining filling on top of cake. Sprinkle with additional pumpkin pie spice if desired. Refrigerate any remaining cake.

Makes 12 Servings

