

Pumpkin Spice Cake

INGREDIENTS

- 1 pack Vanilla cake mix
- 3 sachets Golden Turmeric Latte
- 1 cup milk
- 3 eggs
- $\frac{1}{3}$ cup vegetable oil

DIRECTIONS

1. In a large bowl, add the vanilla cake mix, Golden Turmeric Latte, milk, eggs, and vegetable oil.
2. Whisk until the batter is smooth and well-combined.
3. Preheat your oven to 350°F (175°C).
4. Prepare a baking tin by spraying it with non-stick spray.



**GOLDEN
TURMERIC**
Latte





GOLDEN TURMERIC *Latte*



5. Pour the batter evenly into the tin, dividing it equally if making multiple layers.

6. Bake in the preheated oven for 25-28 minutes, or until a toothpick inserted in the center comes out clean.

7. Once baked, allow the cake(s) to cool completely.

8. On one of the cake layers, spread a generous amount of whipped cream.

9. Sprinkle walnuts on top and drizzle with caramel syrup.

10. Carefully place the second layer on top.

11. Finish by spreading more whipped cream over the top layer, adding walnuts, and drizzling with additional caramel syrup.