



VINTAGE PUMPKIN PIE CAKE



This sweet and nostalgic cake is the perfect centerpiece for any fall gathering — warm, cozy, and full of charm. With its layers of piped buttercream in pumpkin, white, and caramel tones, intricate lattice details, and gingham ribbon accents, it's a delicious nod to vintage bakes and homemade pumpkin pie. Pair it with your favorite spice, pumpkin, or classic vanilla cake base for a dessert that's as comforting as it is beautiful.

The Color Palette

For this cake, we wanted to highlight the soft, rustic tones of pumpkin pie — soft, light caramel, and a touch of golden neutral orange. It brings all the cozy fall vibes without being too bold, making it perfect for Thanksgiving tables, autumn birthdays, or weekend baking days.

Chefmaster natural liqua-gel® food coloring used:

- Natural Sunset Orange
- Natural Brown
- Natural Yellow

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Ingredients:

Buttercream

5 Cups Powdered Sugar
3 Cups (6 Sticks) Unsalted Butter, Room Temperature
2 Tbsp Hot Water, Milk, Or Heavy Cream
1 Tbsp Clear Vanilla
1 tsp Salt
1 tsp Lemon Juice

Pumpkin Pie Filling

3/4 Cup Granulated Sugar
3/4 Cup Regular Whipping Cream
12 Tbsp Or 1 1/2 Sticks Unsalted Butter
1 1/2 tsp Cinnamon
1/2 tsp Ground Ginger
1/4 tsp Nutmeg
1/2 tsp Salt
1 - 15 Oz Can Pumpkin Puree
2 Large Eggs

Tools & Utensils

Measuring Cups & Spoons
Stand or Hand Mixer
Mixing Bowls
Spatulas / Smoother
Turntable
Piping Bags + Decorating Tips
Small Offset Spatula
Decorative Ribbon of your choice (optional)

Preparation

Make the Buttercream

1. Whip your butter for 5–10 minutes until it's pale, airy, and nearly white — this step gives it that smooth, bakery-style texture.

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2. Slowly add powdered sugar, one cup at a time, mixing on low between additions. Add vanilla, salt, and lemon juice, then drizzle in your warm water or cream while mixing on medium speed.
3. Switch to a paddle attachment and let it mix on low for about 10 minutes to remove air bubbles.
4. Divide the buttercream into three bowls: one white, one tinted with 3 parts brown, 1 part orange and 1 part yellow for the “crust color”, and one with a pumpkin orange hue by 3 parts orange, 1 part brown.

Make the Pumpkin Pie Filling

1. Preheat oven to 350 F and spray a 9x9 pan or similar with nonstick cooking spray.
2. In a large bowl, whisk your pumpkin puree, eggs and sugar.
3. Fold in cinnamon, ground ginger, nutmeg and salt. Then slowly fold in your whipping cream until fully combined.
4. Pour mixture into pan and bake for 45-50 minutes until the filling has started to puff up and the center has a slight jiggle. Cool completely before using.

Assemble the Cake

1. Secure your first cake layer onto a cake board with a bit of buttercream. Use your choice of cake flavor! Such as vanilla, pumpkin spice or spice cake.
2. Add buttercream around the edge of the cake on top and put pumpkin pie filling in the center between each cake layer, then chill to set. We used white.
3. Once firm, apply a thin crumb coat, chill again, and then finish with a smooth final coat of our pumpkin-colored buttercream.

Decorate in Vintage Style

1. Using a mix of piping tips, create alternating ruffles, scallops, and lattice details for that charming vintage look. Use full creativity here to make it personalized! Such as these tips: Wilton 1E, K26, 01, etc!
2. For the cake we made, leave about a 2 inch gap from the top and so your ruffles, we did 2 rows.
3. Using a small round tip, carefully add diagonal lines about 1/2” apart going both directions in the gap we left. Now go back and top each ruffle row with a smaller star ribbon technique.



4. Optional: Tie small seasonal ribbon bows around the sides for a sweet, old-fashioned touch. We used 4 total for a 6" wide cake.
5. Top with a dollop of whipped-style buttercream for a nod to a classic slice of pumpkin pie.
- 6.



Tips for a Perfect Finish

- Add a touch of cinnamon or pumpkin spice to your buttercream for extra fall flavor.
- Sprinkle with crushed graham crackers for a “pie crust” effect.
- Mix and match piping tips to create depth and texture.
- Swap ribbons seasonally — gold for Thanksgiving, plaid for rustic fall charm
- Use your choice of cake flavor, piping tips and colors to make it unique and memorable for your loved ones.