

Cream Cheese Swirled Pumpkin Cake

There's something magical about the flavor of pumpkin blended with creamy, tangy cheese. This Cream Cheese Swirled Pumpkin Cake brings that comfort to your table in the most delightful way. Every slice reveals soft, spiced pumpkin cake with a creamy swirl running through the center. It's an easy dessert with a bakery-quality finish that's perfect for fall gatherings, cozy weekends, or holiday celebrations.

The Perfect Pair: Pumpkin and Cream Cheese

Why This Flavor Combo Works

Pumpkin's natural sweetness and earthy notes balance perfectly with the tangy richness of cream cheese. When baked together, the flavors melt into one another, creating a dessert that's moist, smooth, and full of autumn warmth.

The Role of Spices

Cinnamon, nutmeg, and ginger add warmth and depth. These spices highlight the pumpkin's flavor without overpowering it. A touch of clove brings an inviting aroma that fills the kitchen and gives the cake its signature fall character.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour](#)
- Yield: [12 servings](#)
- Diet: [Vegetarian](#)

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Description

Moist pumpkin cake swirled with creamy cheesecake and topped with a silky glaze. Perfect fall dessert for gatherings or cozy weekends.

Ingredients

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- ☐ Pumpkin puree – 1 cup
 - ☐ All-purpose flour – 2 cups
 - ☐ Sugar – 1 cup
 - ☐ Vegetable oil – ½ cup
 - ☐ Eggs – 3 large
 - ☐ Pumpkin pie spice – 1 tbsp
 - ☐ Baking powder – 1 tsp
 - ☐ Cream cheese – 8 oz (softened)
 - ☐ Granulated sugar – ? cup
 - ☐ Butter – ¼ cup
 - ☐ Confectioners' sugar – 1 cup
 - ☐ Vanilla extract – 1 tsp
 - ☐ Milk – 1–2 tbsp (for glaze)
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (177°C) and grease a 9×13-inch baking pan.
2. In a large bowl, whisk flour, sugar, baking powder, and pumpkin pie spice.
3. In another bowl, combine pumpkin puree, eggs, oil, and vanilla.
4. Mix wet and dry ingredients until just combined.
5. In a separate bowl, beat cream cheese, sugar, and an egg for the swirl.
6. Pour half the batter into the pan, add the cream cheese mix in ribbons, and swirl gently.
7. Top with remaining batter and bake 40–45 minutes or until a toothpick comes out clean.

8. Cool completely before glazing.
9. For the glaze, beat cream cheese, butter, sugar, and vanilla until smooth. Add milk as needed.
10. Drizzle glaze over cooled cake and serve.

Notes

Use pure pumpkin puree, not pie filling.

Do not overmix to keep the cake light.

Store in the refrigerator for up to 5 days.

Freeze slices up to 2 months.

- Prep Time: 15 minutes
- Cook Time: 45 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 250
- **Sugar:** 27g
- **Sodium:** 210mg
- **Fat:** 9g
- **Saturated Fat:** 4g
- **Unsaturated Fat:** 3g
- **Trans Fat:** 0g
- **Carbohydrates:** 36g
- **Fiber:** 1g
- **Protein:** 5g
- **Cholesterol:** 65mg

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Choosing the Right Ingredients

Fresh or Canned Pumpkin Puree

For the best results, use pure pumpkin puree rather than pie filling. Puree gives a natural sweetness and creamy consistency that blends smoothly into the batter. Canned pumpkin is convenient and consistent, but if you prefer homemade, roast fresh pumpkin and mash it until smooth.

Cream Cheese Quality Matters

Always use full-fat cream cheese for the swirl and glaze. It provides richness and stability. Softened cream cheese ensures a smooth texture that blends seamlessly into the filling, avoiding lumps that can spoil the swirl.

Making the Cake Batter

The Base Ingredients

Start by whisking together flour, baking powder, sugar, and pumpkin pie spice in a large bowl. In another bowl, combine eggs, pumpkin puree, vegetable oil, and vanilla. Pour the wet ingredients into the dry mixture and stir until just blended. The batter should be thick but pourable.

Preparing the Cream Cheese Swirl

In a medium bowl, beat softened cream cheese with sugar, an egg, and a touch of vanilla. The texture should be creamy and easy to drizzle. This mixture will form the luscious swirl that runs through the cake.

Creating the Swirl

Layering the Batter and Filling

Pour half the pumpkin batter into a greased 9×13-inch baking pan. Spoon the cream cheese mixture over the top in ribbons or dollops. Swirl gently with a knife or skewer to create a marbled look. Add the remaining pumpkin batter and smooth the surface.

Baking for the Perfect Texture

Bake the cake in a preheated 350°F (177°C) oven for 40–45 minutes, or until a toothpick inserted in the center comes out clean. The cream cheese should look slightly set and not liquid. Allow the cake to cool completely before adding any glaze or topping.

Adding the Cream Cheese Glaze

Preparing the Glaze

Beat softened cream cheese and butter together until smooth. Add powdered sugar and vanilla, whisking until creamy. If the glaze is too thick, add milk one tablespoon at a time until it reaches a drizzling consistency.

Drizzling the Perfect Finish

Pour or spoon the glaze over the cooled cake. The smooth, glossy finish adds extra flavor and makes the presentation irresistible. Once set, it gives every bite a creamy sweetness that complements the spiced pumpkin perfectly.

Tips for Baking Success

Avoid Overmixing

Overmixing the batter can make the cake dense. Stir until just combined to keep the texture light and fluffy. Always start with room-temperature ingredients to help everything blend evenly.

Cooling and Cutting Tips

Let the cake cool completely before slicing. This allows the swirl to set and keeps the layers neat. Use a sharp knife and wipe between cuts for clean slices that show off the creamy swirl beautifully.

Serving and Storing

How to Serve

Serve this cake slightly chilled or at room temperature. It pairs wonderfully with hot coffee, apple cider, or even a scoop of vanilla ice cream. The flavor deepens after a few hours, making it ideal for make-ahead desserts.

How to Store

Store the cake covered in the refrigerator for up to five days. For longer storage, freeze individual slices wrapped tightly in plastic wrap for up to two months. Thaw overnight in the fridge and glaze just before serving for the best texture.

Creative Twists and Add-Ins

Flavor Enhancements

Add a touch of maple extract or a sprinkle of orange zest to the glaze for a twist on the classic flavor. You can also mix mini chocolate chips into the cream cheese swirl for a richer dessert.

Topping Ideas

Top the cake with chopped pecans, crushed gingersnaps, or a dusting of cinnamon sugar before baking for extra crunch and flavor. These small additions elevate the cake from simple to stunning.

FAQs About Cream Cheese Swirled Pumpkin Cake

Can I make this cake ahead of time?

Yes, it actually tastes better the next day because the flavors develop overnight. Store it covered in the refrigerator until ready to serve.

Why did my cream cheese sink to the bottom?

That happens if the filling is too runny or over-swirl. Keep the filling thick and swirl gently for an even pattern.

Can I use a boxed cake mix instead?

Yes, a yellow or spice cake mix works well. Just reduce added sugar slightly and adjust spices to taste.

How do I make this cake dairy-free?

Use dairy-free cream cheese and plant-based butter. The result remains soft and flavorful without losing creaminess.

Conclusion

This Cream Cheese Swirled Pumpkin Cake is the definition of cozy comfort in dessert form. It blends the warm spice of pumpkin with creamy sweetness for a dessert that's easy to make yet tastes gourmet. It's perfect for sharing during fall dinners, holidays, or quiet weekends at home. For another crowd-pleasing bundt dessert, check out the [Upside Down Pecan Bundt Cake on AaronRecipes](#) and bring more sweetness to your baking season.

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