ST. LOUIS STYLE PUMPKIN SPICE GOOEY BUTTER CAKE

3/4 cup (165 grams) firmly packed dark brown sugar
1/4 cup (50 grams) granulated sugar
1/2 cup (113 grams) plus 6 tablespoons (84 grams) unsalted butter, melted
5 large eggs (250 grams), divided
1 1/2 cups (188 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
1/2 teaspoon (1.5 grams) kosher salt
8 ounces (225 grams) cream cheese, softened
1 (15-ounce) can (425 grams) pumpkin
3 tablespoons (45 grams) spiced black rum
3 3/4 cups (450 grams) confectioners' sugar, sifted
1 teaspoon (2 grams) ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/8 teaspoon ground allspice
1/8 teaspoon ground cloves

Garnish: confectioners' sugar

Preheat oven to 350 F (180 C). Spray a 13x9-inch baking pan with cooking spray.
Line pan with parchment paper, letting excess extend over sides of pan; spray
pan again.

In a large bowl, whisk together brown sugar, granulated sugar, 6 tablespoons
(84 grams) melted butter, and 2 eggs (100 grams). Add flour, baking powder, and
salt, whisking until smooth. Spread into bottom of prepared pan; set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat cream
cheese at medium-low speed until smooth. Add pumpkin, and beat until combined,
2 to 3 minutes. Add rum, remaining 3 eggs (150 grams), and remaining 12 cup
(113 grams) melted butter, beating until smooth. Gradually add confectioners'
sugar, cinnamon, ginger, nutmeg, allspice, and cloves, beating until well
combined. Pour over cake base, smoothing with an offset spatula.

Bake until center is slightly set, about 40 minutes. Let cool completely in
pan. Using excess parchment as handles, remove from pan. Dust with
confectioners' sugar, if desired.