



### **Pumpkin Spice Bundt Cake**

*Serves 10-12*

Pumpkin not only makes the perfect pie, but produces a great cake, too! Our favorite pumpkin cake is a moist, evenly textured version that bakes very nicely in a Bundt pan. The batter bakes with ease and showcases the intricate designs of the pan. In other words, it's easy to create a splashy presentation for the dessert table at the potluck or holiday table. Plus – the best part -- it may be made ahead of time! Finish the cake with a simple, drizzled glaze, a dusting of powdered sugar, and/or on top slices with a dollop of whipped cream or your favorite ice cream.

#### ***Ingredients:***

3 cups all-purpose flour  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground allspice  
1/4 teaspoon ground cloves  
2 teaspoons salt  
2 teaspoons baking powder  
4 eggs  
2 cups sugar  
2 cups canned pumpkin (1) 15 oz. can  
1 tablespoon vanilla extract  
3/4 cup butter, melted (1-1/2 sticks)  
Additional butter for greasing the pan  
Additional flour for dusting the pan

#### ***Cinnamon Glaze:***

1-1/2 cup powdered sugar  
1/2 teaspoon ground cinnamon, extra for dusting  
Pinch of salt  
1 teaspoon vanilla extract  
1 tablespoon maple syrup (or honey)  
1-2 tablespoons cream (or milk)

#### ***Directions:***

1. Preheat the oven to 325°F. Prepare a 10-cup Bundt pan by greasing the pan with butter. Take care to create a thin coating without any chunks or pockets of excess butter. Then dust the pan with flour so that all surfaces are covered. Tap the pan to eliminate any excess flour. Set aside.

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2. In a medium mixing bowl, combine the dry ingredients, (flour, cinnamon, nutmeg, ground ginger, salt, and baking powder), until evenly distributed.
3. In a large mixing bowl, beat the eggs, stir in the sugar, canned pumpkin, and vanilla. Add the melted butter and stir again until combined.
4. Add the flour mixture to the egg-pumpkin bowl gradually in three batches. Whisk until evenly combined but without over-stirring.
5. Pour the batter into the prepared pan distributing it evenly to create a smooth top. Tap the pan on the countertop to release any large air bubbles.
6. Bake for 50-55 minutes or until a toothpick or cake tester inserted in the middle of the cake returns cleanly.
7. Cool the cake in the Bundt pan on a cooling rack for 15 minutes, then invert onto a cooling rack or plate. To plate, place the serving platter on top of the cooled Bundt pan and turn upside down. Gently tap the pan to encourage the cake to drop onto the plate.
8. Once completely cooled, drizzle the cake with the Cinnamon Glaze.

***To Make the Cinnamon Glaze:***

Sift together the powdered sugar, cinnamon, and salt. Add the vanilla, maple syrup (or honey), and one tablespoon of the cream (or milk). Whisk together until smooth. Add additional cream (or milk) until a pourable, yet thick consistency is reached. Drizzle onto the cake or store the icing, well-covered, until ready to use. Dust the top of the glaze with a little cinnamon if desired.