RECIPE

Pumpkin Bundt Cake

A tall, spiced pumpkin dessert cake baked in a fluted pan and finished with a simple vanilla glaze.

MAKES

12 servings (US | Metric)

TOTAL

1 h 45 min

Ingredients

- [ ] Butter or oil, and flour, for the pan
- [ ] 2 ½ cups all-purpose flour
- [ ] 1 cup packed light brown sugar
- [ ] 1 cup granulated sugar
- [ ] 1 ¾ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] 2 tsp ground cinnamon
- [ ] 1 tsp ground ginger
- [ ] ¼ tsp ground nutmeg
- [ ] 0 tsp ground cloves
- [ ] ¾ tsp salt
- [ ] 1 can (15 oz / 425 g) plain pumpkin purée
- [ ] 4 large eggs
- [ ] ¾ cup canola oil
- [ ] 3 tbsp milk
- [ ] 2 tsp vanilla extract

Method

1. Heat the oven to 375 °F with the rack in the lower middle. Grease a 10-cup Bundt pan with soft butter or oil, then dust it with flour, and tap out the extra. At this height cakes stick, so get into every ridge.

2. In a large bowl, whisk the flour and both sugars with the leaveners, salt and all the spices.

3. In another bowl, whisk the pumpkin, the eggs (set out for 30 minutes first), oil, 3 tbsp milk and 2 tsp vanilla until smooth.

4. Pour the wet mix into the dry and fold until no flour shows. The batter is thick. Scrape it into the pan and level the top.

5. Bake 50 to 60 minutes, until a toothpick comes out clean and the center reads at least 160 °F. If the top browns early, cover loosely with foil.

- [ ] 1 cup powdered sugar, for the glaze
- [ ] 2 tbsp milk, for the glaze
- [ ] ½ tsp vanilla extract, for the glaze

6. Cool in the pan 15 minutes, then turn out onto a rack. Cool completely before glazing.

7. Stir the powdered sugar, 2 tbsp milk and ½ tsp vanilla until smooth and thick enough to drip. Spoon over the cold cake.

8. Cover and keep at room temperature up to 2 days; for longer, refrigerate or freeze slices.