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Pumpkin Spice Bundt Cake with Creamy Pumpkin

Thank you so much Kristen! This cake is stunning and I am so excited to make it for our Thanksgiving celebration!

Course	Dessert
Cuisine	American
Keyword	Pumpkin Spice Bundt Cake with Creamy Pumpkin

Prep Time	20 minutes
Cook Time	1 hour
Total Time	1 hour 20 minutes

Servings	8 servings
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Ingredients

For the Cake:

- 2 cups granulated sugar
- 1 cup butter softened
- 4 large eggs
- 1 cup canned pumpkin
- 1 cup sour cream
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 2 teaspoons baking soda
- 1 teaspoon salt

For the Glaze:

- 1 cup powdered sugar
- 1 tablespoon milk
- ½ teaspoon vanilla extract
- 2 tablespoons canned pumpkin
- ¼ teaspoon cinnamon
- 2 tablespoons butter melted and cooled

Instructions

For the Cake:

1. Preheat oven to 350° F. Grease and flour a 12-cup Bundt pan (I use Pam Baking spray).
2. Add sugar and butter to a large mixing bowl. Beat on low until light and fluffy.
3. Slowly add the eggs, one at a time, and continue mixing until well incorporated.
4. Add the pumpkin, sour cream and vanilla, mixing on slow speed until well blended.
5. While mixer is still going on slow, add the flour, one cup at a time. Next, add the cinnamon, baking soda and salt. Blend until well incorporated.
6. Pour cake batter into prepared Bundt cake. Bake for 60 minutes or until a knife inserted into the center comes out clear.

For the Glaze:

1. Place powdered sugar in a medium bowl. Slowly whisk milk into the powdered sugar. Continue whisking until no lumps appear.
2. Continue whisking while adding vanilla, canned pumpkin, cinnamon and melted butter.
3. Once glaze is smooth, gently pour over the top of the Bundt cake, allowing to drizzle down the side of the cake.
4. Slice, serve and enjoy.