

Dish Introduction

This Pumpkin Spice Bundt Cake is the epitome of autumn indulgence. The warm and comforting flavors of pumpkin, cinnamon, nutmeg, and cloves come together in a moist and tender cake that's perfect for the fall season. Whether you're enjoying it with a cup of tea on a cozy afternoon or sharing it with friends and family at a holiday gathering, this cake is sure to delight your taste buds and fill your home with the delightful scents of fall.

The glaze adds a sweet and slightly tangy touch, while the optional garnish of ground cinnamon and chopped nuts provides a delightful crunch and extra layers of flavor. It's a dessert that embodies the essence of fall and will have everyone asking for seconds.

Recipe

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 1/4 cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup canned pumpkin puree
- 1/2 cup sour cream

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract

For Garnish (Optional):

- Ground cinnamon

- Chopped nuts

Directions:

1. Preheat your oven to 350°F (175°C). Grease and flour a Bundt pan.
2. In a medium-sized bowl, whisk together the flour, baking powder, baking soda, ground cinnamon, ground nutmeg, ground cloves, and salt. Set aside.
3. In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy, which should take about 2 minutes.
4. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.
5. Add the canned pumpkin puree and sour cream to the mixture, and mix until well combined.
6. Gradually add the dry ingredients to the wet mixture, mixing until just combined. Be careful not to overmix; stop as soon as you no longer see any streaks of flour.
7. Pour the batter into the prepared Bundt pan and spread it out evenly.
8. Bake in the preheated oven for 45-50 minutes or until a toothpick inserted into the center comes out clean.
9. Allow the cake to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

For the Glaze:

1. In a small bowl, whisk together the powdered sugar, milk, and vanilla extract until smooth.
2. Once the cake has cooled, drizzle the glaze over the top. Let it set for a few minutes.

Garnish:

Sprinkle the top of the cake with ground cinnamon and chopped nuts for an extra burst of flavor and texture.

Prep Time: 15 minutes

Cooking Time: 50 minutes

Total Time: 1 hour 5 minutes

Kcal: 280 kcal

Servings: 12 servings