

Pumpkin Spice Bundt Cake

Yield: 12-16 Servings

CAKE:

Baking spray with flour
3 Cup flour
1 $\frac{1}{2}$ Tsp baking soda
 $\frac{1}{2}$ Tsp baking powder
 $\frac{3}{4}$ Tsp salt
4 Tsp pumpkin pie spice
1 Cup vegetable oil
2 $\frac{1}{2}$ Cup sugar
3 large eggs
1 Tsp vanilla extract

1 (15 oz) can pumpkin puree

MAPLE GLAZE:

3 Tbl unsalted butter
1/3 Cup pure maple syrup
 $\frac{1}{4}$ Tsp pumpkin pie spice
1/8 Tsp salt
1 Cup powdered sugar, sifted
1 Tsp vanilla extract
Chopped walnuts, for garnish
-(optional)

Directions:

Preheat the oven to 350°F. Grease a 10- to 12-cup Bundt pan with baking spray with flour.

Assemble ingredients: Whisk together dry ingredients: Sift the flour into a large bowl. Add baking powder, baking soda, salt, and pumpkin pie spice to the bowl and whisk to combine.

In a separate large bowl, beat the vegetable oil and sugar together until fully combined. Beat in the eggs, one at a time, making sure that each is fully incorporated before adding the next. Mix in the vanilla. Beginning and ending with the dry ingredients, alternate adding the dry ingredients and pumpkin puree to the batter, mixing on low speed after each addition just until the ingredients are incorporated. Be careful not to overmix.

Bake the cake: Pour the batter into the prepared pan and smooth into an even layer. Firmly tap the pan on the countertop a few times to release any air bubbles.

Bake 55 to 60 minutes, until a cake tester or wooden skewer inserted in the cake comes out clean.

Allow the cake to cool for 10 minutes in the pan before inverting onto a wire rack to cool completely.

Prepare Maple Glaze: Place the butter, maple syrup, pumpkin pie spice, and salt in a medium saucepan set over medium-low heat, stirring occasionally until the butter is melted. Remove the pan from the heat and whisk in the powdered sugar and vanilla. Allow to cool for 2 to 4 minutes, until slightly thickened.

Spoon the warm glaze over the cooled cake. If the glaze starts to set in the pan before drizzling over the cake, simply place the pan back on the heat for a few seconds and whisk until smooth. Garnish with chopped walnuts, if desired.

