

Pumpkin Ring Cake



Gluten Free



Popular

READY IN



75 min.

SERVINGS



12

CALORIES



273 kcal

DESSERT

Ingredients

- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 2.5 teaspoons pumpkin pie spice
- ☐ 0.3 cup milk
- ☐ 4 eggs
- ☐ 16 ounces pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 1 cup powdered sugar

- ☐ 1 tablespoon milk
- ☐ 0.5 teaspoon vanilla
- ☐ 3 cups frangelico

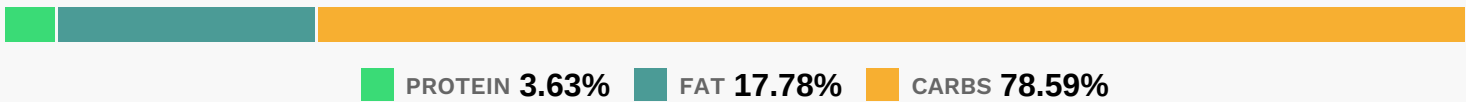
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 350°F. Grease and flour 12-cup fluted tube cake pan.
- ☐ Beat Bisquick, granulated sugar, brown sugar, butter, pumpkin pie spice, 1/4 cup milk, eggs and pumpkin in large bowl on low speed 30 seconds. Beat on medium speed 3 minutes.
- ☐ Spread in pan.
- ☐ Bake about 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; turn upside down onto heatproof plate or wire cooling rack.
- ☐ Remove pan; cool cake completely.
- ☐ Stir remaining ingredients until smooth and thin enough to drizzle.
- ☐ Drizzle over cake.

Nutrition Facts



Properties

Glycemic Index:12.17, Glycemic Load:11.75, Inflammation Score:-9, Nutrition Score:7.0508695989847%

Nutrients (% of daily need)

Calories: 272.73kcal (13.64%), Fat: 5.56g (8.55%), Saturated Fat: 1.42g (8.87%), Carbohydrates: 55.29g (18.43%), Net Carbohydrates: 52.09g (18.94%), Sugar: 44.61g (49.57%), Cholesterol: 55.32mg (18.44%), Sodium: 152.18mg (6.62%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 2.56g (5.11%), Vitamin A: 3396.3IU (67.93%), Fiber: 3.2g (12.8%), Manganese: 0.24mg (11.76%), Selenium: 5.46µg (7.8%), Vitamin B2: 0.13mg (7.52%), Vitamin B5: 0.71mg (7.06%), Phosphorus: 54.77mg (5.48%), Folate: 20.45µg (5.11%), Calcium: 49.75mg (4.98%), Vitamin B6: 0.1mg (4.93%), Iron: 0.88mg (4.91%), Potassium: 111.82mg (3.19%), Vitamin B12: 0.17µg (2.82%), Magnesium: 10.95mg (2.74%), Copper: 0.05mg (2.45%), Vitamin D: 0.36µg (2.42%), Zinc: 0.34mg (2.24%), Vitamin E: 0.31mg (2.08%), Vitamin C: 1.43mg (1.73%), Vitamin B1: 0.02mg (1.1%)