



Pumpkin Spice Bundt Cake with Buttermilk Icing



Vegetarian



Gluten Free



Popular

READY IN



4500 min.

SERVINGS



12

CALORIES



280 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup buttermilk well-shaken
- ☐ 2 tablespoons buttermilk well-shaken
- ☐ 1 teaspoon cinnamon
- ☐ 1.5 cups confectioners sugar
- ☐ 3 large eggs

- ☐ 1.3 cups granulated sugar
- ☐ 0.8 teaspoon ground allspice
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups solid-pack pumpkin canned (from a 15-ounce can; not pie filling)
- ☐ 0.8 cup butter unsalted softened for greasing bundt pan
- ☐ 1 teaspoon vanilla

Equipment

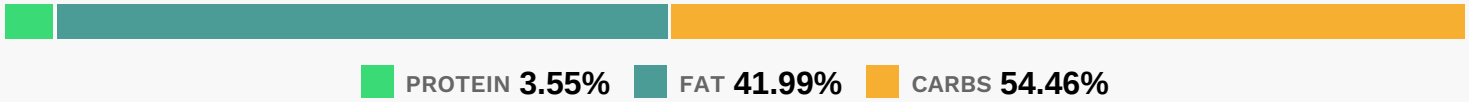
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ skewers
- ☐ kugelhkopf pan

Directions

- ☐ Put oven rack in middle position and preheat oven to 350°F. Butter bundt pan generously, then dust with flour, knocking out excess.
- ☐ Whisk together flour (2 1/4 cups), baking powder, baking soda, cinnamon, allspice, and salt in a bowl.
- ☐ Whisk together pumpkin, 3/4 cup buttermilk, and vanilla in another bowl.
- ☐ Beat butter (1 1/2 sticks) and granulated sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, 3 to 5 minutes, then add eggs and beat 1 minute. Reduce speed to low and add flour and pumpkin mixtures alternately in batches, beginning and ending with flour mixture and mixing until batter is just smooth.
- ☐ Spoon batter into pan, smoothing top, then bake until a wooden pick or skewer inserted in center of cake comes out clean, 45 to 50 minutes. Cool cake in pan on a rack 15 minutes, then invert rack over cake and reinvert cake onto rack. Cool 10 minutes more.
- ☐ While cake is cooling, whisk together buttermilk and confectioners sugar until smooth.

- ☐
- Drizzle icing over warm cake, then cool cake completely. Icing will harden slightly.
- ☐
- Cake can be made 3 days ahead and kept in an airtight container at room temperature.

Nutrition Facts



Properties

Glycemic Index:20.34, Glycemic Load:14.99, Inflammation Score:-10, Nutrition Score:7.290434907312%

Nutrients (% of daily need)

Calories: 279.74kcal (13.99%), Fat: 13.43g (20.66%), Saturated Fat: 8.05g (50.33%), Carbohydrates: 39.19g (13.06%), Net Carbohydrates: 38.33g (13.94%), Sugar: 37.26g (41.4%), Cholesterol: 78.93mg (26.31%), Sodium: 298.37mg (12.97%), Alcohol: 0.11g (100%), Alcohol %: 0.14% (100%), Protein: 2.55g (5.11%), Vitamin A: 4423.89IU (88.48%), Calcium: 79.29mg (7.93%), Selenium: 4.95µg (7.08%), Phosphorus: 66.84mg (6.68%), Vitamin B2: 0.11mg (6.65%), Vitamin E: 0.75mg (4.98%), Vitamin K: 5.22µg (4.97%), Vitamin D: 0.69µg (4.6%), Manganese: 0.08mg (3.91%), Iron: 0.7mg (3.88%), Vitamin B5: 0.38mg (3.77%), Vitamin B12: 0.22µg (3.6%), Fiber: 0.86g (3.43%), Potassium: 100.24mg (2.86%), Folate: 10.29µg (2.57%), Magnesium: 9.89mg (2.47%), Copper: 0.05mg (2.35%), Vitamin B6: 0.04mg (2.14%), Zinc: 0.29mg (1.95%), Vitamin C: 1.13mg (1.37%), Vitamin B1: 0.02mg (1.35%)