



Pumpkin Spice Bundt Cake with Salted Caramel Sauce

 Vegetarian

READY IN



160 min.

SERVINGS



12

CALORIES



569 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 15 ounce pumpkin puree canned (not pie filling;)
- 2 tablespoons plus light
- 1 cup t brown sugar dark packed
- 4 large eggs
- 3.3 cups flour all-purpose as needed plus more

- 2.8 cups granulated sugar
- 1 teaspoon ground allspice
- 2 teaspoons ground cinnamon
- 1.5 teaspoons ground cloves
- 1 teaspoon nutmeg
- 1 cup heavy whipping cream
- 0.3 teaspoon salt fine
- 6 tablespoons butter unsalted cut into 6 pieces ()
- 1 cup vegetable oil as needed plus more

Equipment

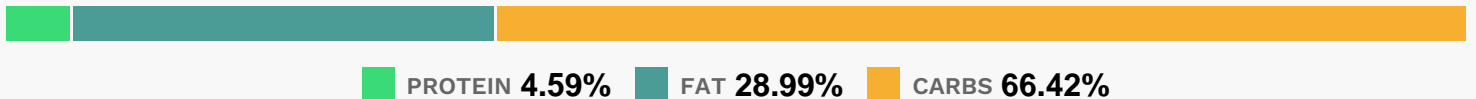
- bowl
- frying pan
- sauce pan
- oven
- whisk
- wire rack
- blender
- toothpicks
- stand mixer
- spatula
- kugelhopf pan

Directions

- Heat the oven to 350°F and arrange a rack in the middle. Coat a 12-cup Bundt pan with vegetable oil and flour and tap out any excess flour.
- Place the measured flour, baking powder, cinnamon, cloves, allspice, nutmeg, baking soda, and salt in a large bowl and whisk to aerate and break up any lumps; set aside.

- Place the sugar and measured oil in the bowl of a stand mixer fitted with a paddle attachment. Beat on medium speed until the sugar is incorporated, about 1 minute. Stop the mixer and scrape down the sides of the bowl and the paddle with a rubber spatula. Return the mixer to medium speed and add the eggs 1 at a time, beating well after each addition, about 1 1/2 minutes total mixing time. Reduce the speed to medium low, add the pumpkin, and beat until just combined, about 30 seconds. Stop the mixer and scrape down the sides of the bowl and the paddle with the rubber spatula. Turn the mixer to low speed, slowly add the reserved flour mixture, and beat until almost completely incorporated, about 1 minute.
- Remove the bowl from the mixer and fold in any unincorporated flour at the edges with the rubber spatula, making sure to scrape to the bottom of the bowl.
- Pour the batter into the prepared pan and bake until a cake tester or toothpick inserted into the center of the cake comes out clean, about 1 hour to 70 minutes.
- Remove the pan to a wire rack and let cool for 15 minutes. Turn the cake out onto the wire rack and cool completely. For the salted caramel sauce: Melt the butter in a medium heavy-bottomed saucepan over medium-high heat.
- Add the sugar, cream, and corn syrup; stir until the mixture is smooth; and bring to a boil. Continue to boil, stirring occasionally, until slightly thickened, about 3 minutes more.
- Remove from the heat, stir in the salt, and set aside to cool slightly. To serve: Dust the cake with powdered sugar (if using), slice, and serve with the salted caramel sauce.

Nutrition Facts



Properties

Glycemic Index: 28.84, Glycemic Load: 51.44, Inflammation Score: -10, Nutrition Score: 14.233913121016%

Nutrients (% of daily need)

Calories: 568.53kcal (28.43%), Fat: 18.75g (28.85%), Saturated Fat: 9.4g (58.72%), Carbohydrates: 96.66g (32.22%), Net Carbohydrates: 94.38g (34.32%), Sugar: 68.31g (75.9%), Cholesterol: 99.46mg (33.15%), Sodium: 205.7mg (8.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.68g (13.36%), Vitamin A: 6073.98IU (121.48%), Manganese: 0.52mg (26.04%), Selenium: 17.96µg (25.65%), Vitamin B1: 0.29mg (19.24%), Folate: 75.49µg (18.87%), Vitamin B2: 0.31mg (18.34%), Iron: 2.68mg (14.88%), Vitamin K: 14.09µg (13.42%), Phosphorus: 111.51mg (11.15%), Vitamin B3: 2.19mg (10.96%), Calcium: 100.08mg (10.01%), Fiber: 2.28g (9.1%), Vitamin E: 1.24mg (8.29%), Vitamin B5: 0.63mg (6.3%), Copper: 0.12mg (5.93%), Magnesium: 22.37mg (5.59%), Potassium: 184.54mg (5.27%), Vitamin D: 0.76µg (5.04%), Zinc: 0.61mg (4.06%), Vitamin B6: 0.08mg (3.99%), Vitamin B12: 0.19µg (3.2%), Vitamin

C: 1.69mg (2.05%)