



## Pumpkin Truffle Pound Cake with Browned Butter Icing

READY IN



165 min.

SERVINGS



16

CALORIES



514 kcal

DESSERT

### Ingredients

- 0.7 cup condensed milk sweetened (from 14-oz can) (not evaporated)
- 6 oz semi chocolate chips
- 3 cups flour all-purpose
- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 4 teaspoons pumpkin pie spice
- 0.3 teaspoon salt
- 1.5 cups butter softened

- 1 cup granulated sugar
- 0.5 cup brown sugar packed
- 6 eggs
- 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- 0.3 cup butter (do not use margarine)
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1 tablespoons milk

## Equipment

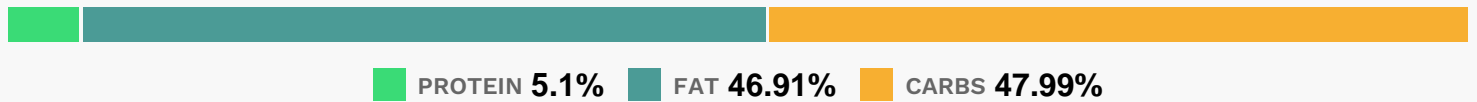
- bowl
- frying pan
- sauce pan
- oven
- wire rack
- hand mixer
- toothpicks
- cake form

## Directions

- Heat oven to 350°F. Grease 12-cup fluted tube cake pan with shortening; lightly flour (or spray with baking spray with flour). In 1-quart saucepan, heat condensed milk and chocolate chips over medium-low heat, stirring occasionally, until chocolate is melted.
- Remove from heat; set aside.
- In medium bowl, mix flour, baking powder, baking soda, pumpkin pie spice and salt until blended; set aside.
- In large bowl, beat 1 1/2 cups butter, the granulated sugar and brown sugar with electric mixer on medium speed about 2 minutes or until well blended.
- Add eggs, one at a time, beating well after each addition. On low speed, beat in flour mixture in 3 additions alternately with pumpkin until well blended (batter will be thick).

- Spoon 2/3 of batter (about 5 cups) into pan, bringing batter up about 1 inch on tube and on outside edge of pan. Stir chocolate mixture; spoon into center of batter, being careful not to touch sides of pan. Spoon remaining cake batter (about 2 cups) over filling; smooth top.
- Bake 55 to 65 minutes or until toothpick inserted in center of cake comes out clean and center of crack is dry to touch. Cool cake in pan 15 minutes.
- Remove from pan to cooling rack. Cool completely, about 1 hour.
- Place cooled cake on serving plate. In 1-quart saucepan, heat 1/4 cup butter over medium heat, stirring occasionally, until golden brown.
- Pour browned butter into medium bowl; stir in powdered sugar, vanilla and milk, 1 tablespoon at a time, until spreadable (mixture will thicken as it cools).
- Let stand 1 to 2 minutes or until slightly cool; stir.
- Drizzle over cake.

## Nutrition Facts



## Properties

Glycemic Index:21.01, Glycemic Load:26.04, Inflammation Score:-9, Nutrition Score:11.13347821132%

## Nutrients (% of daily need)

Calories: 514.14kcal (25.71%), Fat: 27.12g (41.73%), Saturated Fat: 7.8g (48.76%), Carbohydrates: 62.43g (20.81%), Net Carbohydrates: 59.47g (21.63%), Sugar: 37.56g (41.73%), Cholesterol: 66.47mg (22.16%), Sodium: 470.96mg (20.48%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Caffeine: 9.14mg (3.05%), Protein: 6.63g (13.27%), Vitamin A: 2419.67IU (48.39%), Selenium: 16.24µg (23.21%), Manganese: 0.46mg (22.95%), Vitamin B2: 0.28mg (16.74%), Folate: 58.39µg (14.6%), Phosphorus: 143.97mg (14.4%), Vitamin B1: 0.21mg (14.12%), Iron: 2.47mg (13.69%), Fiber: 2.96g (11.84%), Calcium: 109.15mg (10.91%), Copper: 0.2mg (9.95%), Magnesium: 34.18mg (8.55%), Vitamin B3: 1.6mg (8.01%), Vitamin B5: 0.71mg (7.09%), Vitamin E: 1.05mg (7%), Potassium: 203.89mg (5.83%), Zinc: 0.84mg (5.63%), Vitamin B12: 0.25µg (4.2%), Vitamin B6: 0.08mg (4.15%), Vitamin D: 0.37µg (2.44%), Vitamin C: 1.09mg (1.32%), Vitamin K: 1.11µg (1.05%)