



Spiced Pumpkin Bundt Cake with Citrus Glaze

 Dairy Free

READY IN



65 min.

SERVINGS



8

CALORIES



869 kcal

DESSERT

Ingredients

- ☐ 6 eggs
- ☐ 0.7 cup oil
- ☐ 0.3 cup orange juice
- ☐ 3 teaspoons orange liqueur
- ☐ 1 pound powdered sugar
- ☐ 1 cup pumpkin pie filling/mix canned
- ☐ 1 tablespoon pumpkin pie spice
- ☐ 8 servings food coloring red

- ☐ 1 box moist spice cake mix
- ☐ 0.7 cup water
- ☐ 1 box moist cake mix yellow
- ☐ 8 servings food coloring yellow

Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ skewers
- ☐ kugelhopf pan

Directions

- ☐ Cake:Preheat the oven to 350 degrees F.
- ☐ Butter and flour a 12-cup bundt cake pan. In a large mixing bowl, combine the eggs, oil, pie mix, water, and pumpkin pie spice. Beat until well blended.
- ☐ Add the cake mixes and stir to combine.
- ☐ Transfer the mixture to the prepared pan and bake for 50 minutes, or until a skewer inserted in the center comes out clean. Invert the cake onto a cooling rack.
- ☐ Combine 2 parts yellow food coloring with 4 parts red food coloring to make orange food coloring.
- ☐ Whisk the powdered sugar, orange juice, orange liqueur, and food coloring in a saucepan on low heat for 5 minutes or until the sugar melts. If the glaze seems too dry, add more water or orange juice to reach the right consistency.
- ☐ Drizzle the glaze over the cake.

Nutrition Facts



 **PROTEIN 4.51%**  **FAT 18.22%**  **CARBS 77.27%**

Properties

Glycemic Index:6.5, Glycemic Load:0.55, Inflammation Score:-9, Nutrition Score:18.872173806895%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.23mg, Hesperetin: 1.23mg, Hesperetin: 1.23mg, Hesperetin: 1.23mg Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 869.07kcal (43.45%), Fat: 17.75g (27.31%), Saturated Fat: 4.67g (29.16%), Carbohydrates: 169.4g (56.47%), Net Carbohydrates: 164.59g (59.85%), Sugar: 115.21g (128.01%), Cholesterol: 122.76mg (40.92%), Sodium: 1014.88mg (44.13%), Alcohol: 0.49g (100%), Alcohol %: 0.2% (100%), Protein: 9.88g (19.76%), Vitamin A: 3003.34IU (60.07%), Phosphorus: 429.67mg (42.97%), Manganese: 0.75mg (37.51%), Iron: 5.52mg (30.67%), Vitamin B2: 0.51mg (30.01%), Folate: 107.51µg (26.88%), Vitamin B1: 0.4mg (26.53%), Calcium: 235.5mg (23.55%), Selenium: 14.22µg (20.32%), Fiber: 4.81g (19.23%), Vitamin B3: 3.36mg (16.78%), Copper: 0.27mg (13.41%), Vitamin B5: 1.3mg (12.96%), Vitamin E: 1.74mg (11.61%), Potassium: 370.2mg (10.58%), Vitamin B6: 0.19mg (9.66%), Vitamin K: 8.99µg (8.57%), Vitamin C: 6.65mg (8.06%), Magnesium: 31.8mg (7.95%), Zinc: 0.96mg (6.37%), Vitamin B12: 0.36µg (5.97%), Vitamin D: 0.66µg (4.4%)