

Pumpkin spice bundt cake

Pumpkin Spice Bundt Cake

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There is nothing quite like the comforting flavors of pumpkin pie during the holiday season-but what if you could enjoy those same warm spices in a moist and beautifully presented bundt cake? This pumpkin spice bundt cake combines the best of both worlds. full of rich spiced flavors of a classic pumpkin pie in a show stopping dessert that's perfect for holiday gatherings.

My husband is not a fan of pumpkin pie. This pumpkin pie bundt cake is a delicious alternative to the classic pumpkin pie, especially for those who aren't fans of it's custard texture but still like the warm flavors. This cake bridges the gap deliciously, full of all the fall flavors in a bundt cake form.

Key points of this pumpkin spice

bundt cake

1. Moist and delicious: Thanks to the pumpkin puree the cake stays moist and rich.
2. Warm spices: The cake is spiced with the traditional pumpkin pie blend, making every bite comforting and nostalgic
3. No custard texture: unlike pumpkin pie, this cake doesn't have the creamy pudding- like consistency, which may be unappealing to some (like my husband)
4. It's pretty: The bundt cake adds elegance, making it a showstopper for holiday gatherings.
5. Versatile toppings: Enhance it with a dusting of powder sugar , caramel sauce or a dollop of whipped cream. Share the joy of this pumpkin pie Bundt cake with family and friends and make every gathering a little sweeter.

Storage

Store the completely cooled cake covered at room temperature for up to **3 days**, or refrigerate if topped with a cream cheese or dairy-based frosting. The unfrosted cake can also be wrapped tightly and frozen for up to **3 months**.

Serving Suggestion

Serve with powdered sugar, vanilla glaze, cream cheese glaze, or a dollop of whipped cream. It's also delicious with a cup of coffee or espresso.

Make Ahead

Bake the Bundt cake a day ahead and keep it tightly covered at room temperature. Add the glaze or powdered sugar shortly before serving.

More Fall Baking You'll Love

If you love the warm spices and cozy flavors in this Pumpkin Spice Bundt Cake, try some of my other fall favorites, including **Rustic Italian Ricotta Almond Cake**, **Spiced Chocolate Walnut Cookies**, and Pureed apple and walnut cake. They're all perfect for a fall dessert table or a cozy afternoon with coffee.

Kitchen Tools for This Recipe

- Bundt pan
- Silicone spatula
- Fine-mesh sieve for dusting with powdered sugar
- Wire cooling rack
- Cake stand for serving

Pumpkin Spice Bundt Cake



This Pumpkin Spice Bundt Cake is a moist, tender fall cake filled with warm cinnamon and pumpkin spice flavors. It's easy to make, beautiful enough for a holiday table, and delicious served with a dusting of powdered sugar or a simple glaze.

- 3 eggs
- 1 1/2 cups of sugar
- 1 cup canola oil
- 1 cup pumpkin puree
- 1 Tbsp. vanilla

- 2 1/2 cups of flour
- 2 Tbsp baking powder (baking powder)
- 2 Tsp. pumpkin pie spice
- 1 tsp. cinnamon

1. Preheat your oven to 350- degrees
2. In a bowl beat the eggs with the sugar until light and fluffy. Then add the oil, pumpkin and vanilla and mix until well blended
3. Mix the flour with the baking powder, pumpkin spice and cinnamon
4. Add the flour mixture to the egg mixture and mix only until well combined.
5. Pour into a 9 cup greased bundt pan. Bake in a preheated 375- degree oven for 35- 40 minutes or until a tooth pick comes out clean
6. Let the cake cool slightly before removing from the pan.
7. Top with powder sugar or caramel sauce.



Tip text



Don't overmix the batter once the flour is added. Mix just until the ingredients are incorporated for a tender, moist cake. Be sure to generously grease and flour your Bundt pan, especially around all the details and curves, so the cake releases easily.

Appetizer

Mediterranean

pumpkin spice bundt cake,

Warm winter apple cake

Warm Winter Apple Cake

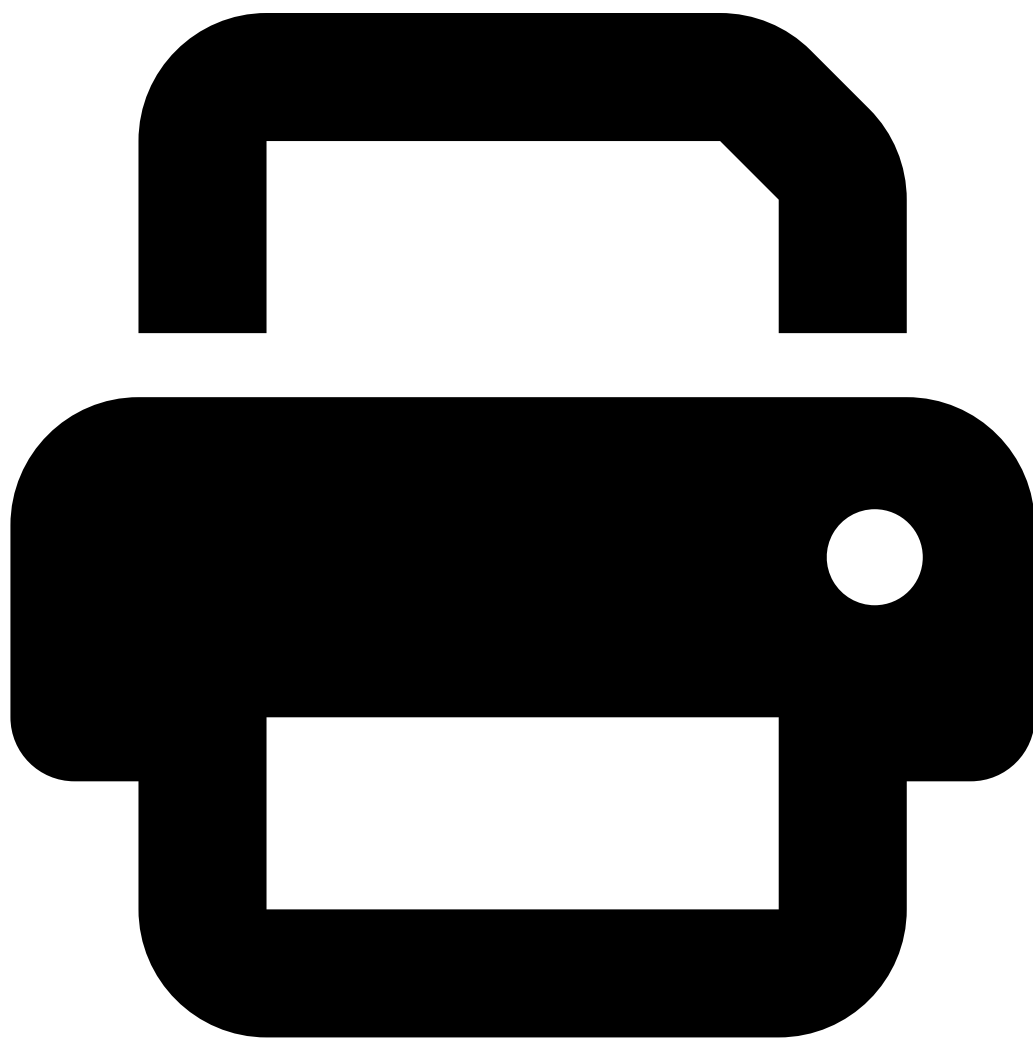
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This warm winter apple cake is a moist, easy and delicious dessert. The perfect sweet and spicy cake, with large chunks of sweet apples and chopped walnuts. Truthfully I had no plans of making an apple cake today, until I looked at my fruit bowl ...YIKES, another day or two the apples would have ended up in the compost pile. Every time I make this I wonder why I don't make it more often, it's one of my favorite cakes.

The smell from the apples and spices while the cake is baking fill your home with the most cozy, comforting aroma.

I don't know about you, but for me I like simple, easy desserts that taste delicious, come together in less than an hour, but has your friends thinking it took hours, this is one of those cakes. It's simple and so delicious you'll want to make it often. This cake freezes well, for a ready make dessert and keeps fresh for a day or two covered on the counter

Things to know about this warm winter cake

Apples: Go for a firmer sweet variety. I used gravenstien honey crisp or gala apples work well in this recipe and offer a slightly tart contrast.

Olive oil: Use a good quality extra virgin olive oil. It will make all the difference.

Flour : the recipe calls for all purpose flour, you can use half whole wheat for a nuttier flavor. Or use gluten free and up the amount by 1/2 cup.

Glaze: You can top this winter apple cake with a wet glaze, or even a caramel glaze or keep it simple and just use a dusting of powder sugar.

If you make this apple cake please leave me a comment on your experience with this recipe. I love hearing from you. It's my favorite part and it helps others too.

Warm Winter Apple Cake



- 2 1/2 cups flour
- 3 teaspoon baking powder
- 1/2 teaspoon baking soda
- 4 eggs
- 1 1/2 cups sugar

- 3/4 cup extra virgin olive oil
- 3 cups un peeled apples cut in medium dice
- 1 cup chopped walnuts
- 2 teaspoon each (cinnamon, all spice, and vanilla)

1. Heat oven to 350 degrees coat a 10 cup bundt pan with non stick cooking spray. Beat eggs, sugar, vanilla and oil until light
2. Combine baking powder and spices with flour
3. Add flour to liquid ingredients
4. Mix until well blended
5. Add apples and walnuts mix just until blended
Bake in a 350 degree oven for 45 minutes or until a tooth pick comes out clean cool 20 minutes before running knife along pan to loosen the cake invert on a cake dish
Drizzle cooled cake with a simple glaze, for the glaze: mix 2 cups of powder sugar with 2 tablespoons of milk and 1/2 teaspoon of cinnamon drizzle over cooled cake or dust with powder sugar

Italian Crostata jam tart

Italian crostata Jam tart

Crostata is an Italian jam tart (know as crostata de marmellate in Italy) with a light pastry crust, jam or fruit filling and a lattice top. Marmellata means jam in Italian , which is what crostatas are filled with. apricot, raspberry, cherry and my personal favorite strawberry. Crostate di marmellata is one of the most popular homemade Italian desserts. And something you will find in most Italian kitchens and all over cafes in Italy.

Things to know about This Italian crostata jam tart

Italian crostata jam tarts recipes (crostata de marmellata in Italian) usually features a filling of homemade jam made from the season's latest harvest. Since this is a recipe to make year-round and some of us don't regularly make our own jam a good quality store-bought jam works well.

Some crostata recipes use oil instead of butter for the crust. I have used both oil and butter and my preference is butter.

Traditionally crostatas have a plain unsugar top, I like to sprinkle the top lightly with powder sugar for a pretty effect. If you like easy desserts that come together quickly and use a few ingredients try one of my Bundt cakes mandarin Bundt cake or lemon blueberry ricotta Bundt cake.

Ingredients

- 2 cups of flour more for the work surface
- 2 tsp. baking powder
- 1 cup of sugar
- 1 stick of butter
- 2 eggs
- 1 Tbsp. vanilla
- Juice and zest from one lemon
- 2 cups of your favorite jam

Instructions

1. Add the baking powder to the flour mix until well combined place on a work surface.
2. Make a well in the center add the eggs, sugar, vanilla, lemon juice and zest, beat with a fork or whisk until well blended. Then add the cubed cold butter. Using your

hands in the shortest amount of time and as quickly as possible adding a little flour on the work surface to prevent the dough from sticking knead the pasta frolla into a smooth soft ball. Wrap in elastic wrap and refrigerate for a least one hour or overnight.

3. After you have chilled the dough let it come to room temperature for 10 to 15 minutes. Preheat your oven to 375-degrees and grease a 8 inch tart pan with butter.
4. Then cut the dough into 2 parts one into 1/3 for the the lattice top set aside. Take the remaining 2/3 piece of Italian pastry dough and on a lightly floured work surface roll out the dough into 1/4 inch thick circle. Wrap the dough around the rolling pin and unwrap over the tart pan pressing into shape, cut off excess and add to the reserved dough. Roll out the reserved dough into a circle 1/4 inch thick cut into 10 equal size strips.
5. Spread the pastry crust with the jam . Lay 5 of the dough strips over the jam in a diagonal pattern. Lay the remaining 5 pieces in a diagonal patten in the opposite direction forming a diamond pattern.
6. Bake in a preheated oven for 35 to 40 minutes. let cool slightly before cutting. ENJOY!!!!

Classic Italian Apple cake

Classic Italian Apple cake

Classic Italian apple cake Torte di mele can be found in most Italian kitchens. It's soft , fluffy and easy to make with just a few ingredients you probably already have on hand.

I grew up with my Mama making this cake, but she never measured the ingredients and just make it by eye and look of the batter. Italians are like that, myself included we cook by sight and feel. But you don't have too. This is my mama's torte di mele recipe, that I am so happy to share with you.

One day while she was making the cake I grabbed a pen and wrote the the recipe out as she making the cake.

Why I love this classic Italian apple cake

First, you only need a few recognizable ingredients. No ingredients that you can't pronoun. And it's make with ingredients you probably already have on hand.

Second, the cake is made all in one bowl. There is no separating of the eggs and everything is mixed in one bowl.

Third, It looks so pretty with the sliced apples and powder sugar on top.

And lastly you can make it ahead of time for easy entertaining.

Here is the link to the springform pan and an olive canola oil blend.

Ingredients

- 3 eggs
- 1 cups of sugar
- 1 cup olive oil canola blend
- 1 Tbsp vanilla extract
- Juice and zest from one lemon
- 2 1/2 cups all purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 3 cups unpeeled honey crisp apples diced
- 1 apple sliced thin for the top plus 2 Tbsp. of sugar
- Powder sugar for dusting

Instructions

1. Preheat your oven to 350- degree
 2. Star by cutting your apples into small dice. add 2 Tablespoons of sugar and a squeeze of lemon. Set aside while preparing the batter.
 3. In a large bowl beat the eggs with the sugar until light and fluffy. Add the oil, vanilla and the juice and zest from one lemon mix until well combined.
 4. Mix the baking powder and salt with the flour. add to the egg mixture, mix only until well combined. Then mix in the diced apples.
 5. Grease an 8 inch springform pan, add the cake batter. Slice one unpeeled apple thin and line the top of the cake with the apples, sprinkle with 1 Tbsp. of sugar and bake in a pre heated oven for 35 to 40 minutes.
 6. Let cool slightly before removing from the pan. Sprinkle with powder sugar. ENJOY!!!
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Baked vegetarian zucchini meatballs

baked vegetarian zucchini meatballs

This easy vegetarian baked zucchini meatball recipe is another perfect way to enjoy the bountiful summer harvest of zucchini.

Also known as polpette di zucchini, these vegetarian meatballs are full of flavor. They are made with fresh summer zucchini and creamy ricotta cheese. these zucchini meatballs are a delicious way to add more vegetables to your diet.

The zucchini adds a light delicious flavor and keeps the “meatballs” moist and tender.

Tips and tricks for this vegetarian baked zucchini meatball recipe

First grate the zucchini I use a hand grater then add salt and let it sit to extract as much liquid as possible. Zucchini has a high water content, this is an important step to insure your meatballs don't become soggy.

Use a binder, because zucchini adds moisture, you will need a good binder to keep the meatballs together eggs and breadcrumbs work well. If you want a gluten free option almond flour can be used in place of breadcrumbs.

Bake the meatballs before cooking them in the marinara sauce.

this step also helps to extract moisture and adds a crispy crust.

One more tip you can use any marinara sauce you like, but one of the staples I always have on hand is my easy marinara sauce whether it's in my refrigerator or freezer. Having this marinara sauce on hand is a meal prep savor.

Ingredients

- 2 medium zucchini
- 1 egg
- 1 cup ricotta cheese
- 1 cup grated parmesan cheese
- 1 cup breadcrumbs
- 1/2 cup flour
- 2 Tsp. finely minced garlic
- 1/2 cup finely chopped onions
- 1 Tbsp. salt
- Salt and pepper to taste
- 1/3 cup chopped Italian parsley
- 3 cups of my easy marinara sauce

Instructions

1. Start by grating the zucchini into a bowl salt with the one Tbsp. of salt and let sit for at 30 minutes. Then using your hands squeeze out as much of the liquid as possible. Then pat the zucchini dry with paper towels. Toss the extracted water.
2. Add the rest of the ingredients to a bowl. mix well before adding the zucchini.
3. With slightly wet hands roll the mixture into golf size balls. Bake on a lightly oiled cookie sheet in a preheated 375- degree oven for 12 to 15 minutes.
4. Bring the marinara sauce to a slow simmer add the zucchini meatballs and simmer 30 minutes longer. Top

with grated parmesan and fresh basil leaves. ENJOY!!

Lemon Ciambellone bundt cake

Lemon ciambellone bundt cake

This easy Italian lemon ricotta bundt cake called ciambellone in Italian, is a simple moist cake with lemon flavor and a hint of vanilla. It's delicious with morning coffee or afternoon snack.

A homemade lemon Ciambellone or bundt cake is a staple in most Italian homes. It's the cake my mother made for company and family. I don't ever remember visiting family or friends where they didn't bring out what looked like a just baked ciambellone. There are as many variations as there are people who make it.

A few variations for this Lemon Ciambellone bundt cake

1. Fold in 2 cups of fresh blueberries into the batter
2. Mix in 1 cup of finely ground almonds to the batter for a nutty flavor. Sprinkle some shaved almonds on top before baking for added crunch.
3. Fold in 1 cup of mini chocolate chips for your chocolate lovers. I make a simple lemon glaze to drizzle over the cake. You can also dust it with powder sugar for a lighter taste and appearance. I have linked the bundt pan.
4. If you make this lemon ciambellone bundt cake please

leave me a comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 4 eggs
- 2 cups sugar
- 1 stick of butter
- The juice and zest from 2 lemons
- 2 Tbsps. vanilla extract
- 1 1/2 cups ricotta
- 3 cups of flour
- 2 Tbsp. baking power

Instructions

1. Preheat your oven to 350-degrees
 2. In a large bowl beat the eggs with the sugar until light and double in volume
 3. Then add the butter, vanilla, ricotta and the lemon juice and zest. continue beating until well combined.
 4. Mix the baking powder with the flour. slowly add the flour mixture to the egg mixture. Mix only until all ingredients are well combined.
 5. Pour the cake batter into a well greased 9 cup bundt pan. Bake in a preheated 350-degree oven for 45 to 50 minutes. Or until an inserted toothpick comes out clean.
 6. Let cool for 15 minutes before removing from the pan.
 7. Make a simple glaze by mixing 2 cups of powder sugar with the juice from 1 lemon. ENJOY!!!
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Lemon blueberry ricotta Bundt cake

Lemon blueberry ricotta Bundt cake

It's no secret I love Bundt cakes. Bundt cakes are easy to make and delicious plus the combinations are endless. This lemon blueberry ricotta bundt cake is easy and it doesn't need too many ingredients. Moist and fluffy this Italian lemon ricotta cake is delicious.

I love the combination of lemon and ricotta together. I use ricotta and lemon together in many recipes, both sweet and savory. But when you add blueberries to this sweet ricotta and lemon cake it takes this already delicious lemon blueberry ricotta cake up a level!!!

Tips For making this Lemon blueberry ricotta Bundt cake

Tip number 1! To insure a light cake be sure to beat the mixture after adding the ricotta until light and fluffy, 2 to 3 minutes.

Number 2! Use the right size pan in this recipe I used a 10 inch bundt pan.

Three ! Use Italian ricotta cheese. Cottage cheese doesn't produce the same flavors.

And lastly oven temperatures vary. Check for doneness by inserting a toothpick in the center if it comes out clean its

done. Let cool before slicing.

Please leave me a comment. Let me know your experience with this lemon blueberry Bundt cake recipe. Love hearing from you its my favorite part!!!

Ingredients

- 1 cup canola olive oil blend
- 1 1/2 cup sugar
- 3 eggs
- 1 Tablespoon vanilla
- rind and juice from one lemon
- 2 cups ricotta
- 2 cups blueberries
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- pinch of salt
- powdered sugar

Instructions

1. Beat the eggs, sugar and ricotta until light
 2. add the oil, vanilla and the lemon rind and juice
 3. Mix well
 4. Add the flour and baking powder mix until just well blended
 5. Fold in the blueberries
 6. Bake in a 350 degree oven for 45 minutes in a greased 10 cup bundt pan
 7. Sprinkle cooled cake with powdered sugar
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Ciambella Italian Bundt cake

Ciambella Italian Bundt Cake

Hello everyone

Ciambella is an easy Italian Bundt cake found in most Italian kitchens. This Italian bundt cake is light and full of lemon flavors.

Most of you know although I am an admire of fancy towering layer cakes, I am a baker of simple cakes. And a lover of bundt cakes because of how easy they are versatile and easy they are to made. You could make a bundt cake everyday for a week and not repeat the same recipe.

This Italian bundt cake is easy to make and uses few ingredients, you probably already have on hand.

This Ciambella Italian bundt cake recipe is my most request cake recipe not only because its easy but its delicious. It's an impressive cake with not too much effort!!!

Tips for success when making Ciambella Italian Bundt cake

The first tip

When making this Ciambella Italian bundt cake is to beat the eggs and sugar until light. This process takes about 5 minutes.

Second

Be sure to preheat your oven before baking. Baking temperatures can vary depending on your oven check after 35

minutes for doneness by inserting a toothpick in the center and if it comes clean the cake is done. It's the old fashion way that still works.

Third the right pan is important.

If the pan is too big or too small for this recipe your cake will either be too flat or the batter will be spilling over. A lot of you wanted to know what bundt pan I used. Here is the link to the decorative bundt pan I used in this recipe.

And lastly if you make this recipe please leave me a comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 5 Eggs
- 1 1/2 cups of sugar
- 1 cup vegetable oil
- 1 cup water
- lemon zest and juice from 2 lemons
- 1 Tablespoon vanilla
- 2 1/2 cups sifted flour
- 1 Tablespoon baking powder

Instructions

1. Preheat oven to 375 degrees
2. beat the eggs with the sugar until light and double in volume about 3 minutes
3. Add the lemon zest, juice , oil , water and vanilla beat until mixed well
4. Mix the sifted flour with the baking powder. Add to the egg mixture slowly mixing just until well incorporated.
5. Bake in a preheated 375 degree oven 35 to 40 minutes.
6. Dust with powder sugar. ENJOY!!!

Marbled Ciambella Italian bundt cake

Marbled Ciambella Italian Bundt cake

This marbled Ciambella Italian bundt cake is a take on the my classic lemon Ciambella bundt cake. My most requested shared and saved recipe.

There's nothing better than an easy cake recipe that uses few ingredients and comes together pretty quickly.

I love pretty, fancy, layer cakes but never mastered the art of cake decorating. So I stick with what I know, cakes that are easy to make and taste like the Italian bakery down the street.

Tips for success when making this Marbled ciambella Italian bundt cake

The first tip when you make these marbled Italian bundt cake is to beat the sugar and eggs together until light and fluffy before adding the rest of the liquid ingredients.

Second after adding the flour only mix until well incorporated. Over mixing after adding flour produces a dense cake.

Third to get an even marbled look alternative between the white and the chocolate batter swirling with a fork beginning and ending with the white batter.

Lastly the right size pan is important no matter what your cooking, but especially so in baking. The right size bundt pan can make the difference between success and failure when making this marbled Italian bundt cake.

Ingredients

- 5 eggs
- 1 3/4 cups sugar
- 1 cup canola and olive oil blend
- 1 cup water
- zest and juice from 1 orange
- 1 Tablespoon vanilla
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- 1/2 cup unsweetened cocoa powder

Instructions

1. Preheat your oven to 375 degrees
2. Grease your Bundt pan
3. Beat the eggs with the sugar until light and fluffy
4. Add the orange zest, juice, oil and water beat until well blended
5. Mix the flour with the baking powder add the the egg batter a little at a time just until mixed well.
6. Set aside 1 1/2 cup of the batter dissolve the cocoa powder in 2 tablespoons of warm water.
7. pour half of the white egg batter in prepared pan then add the chocolate batter using a fork swirl the chocolate batter into the white batter.
8. Continue the process with the white and chocolate batter.

9. Bake in a preheated 375 degree oven for 40 to 45 minutes.
10. Let cool slightly before removing from pan.
11. Sprinkle with powdered sugar. ENJOY!!!