

# 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. ENJOY!!!!

## Ingredients

- 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
- 2 Tsp. pumpkin pie spice
- 1 tsp. cinnamon

## Instructions

1. preheat your oven to 375- 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. G 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. ENJOY!!!!