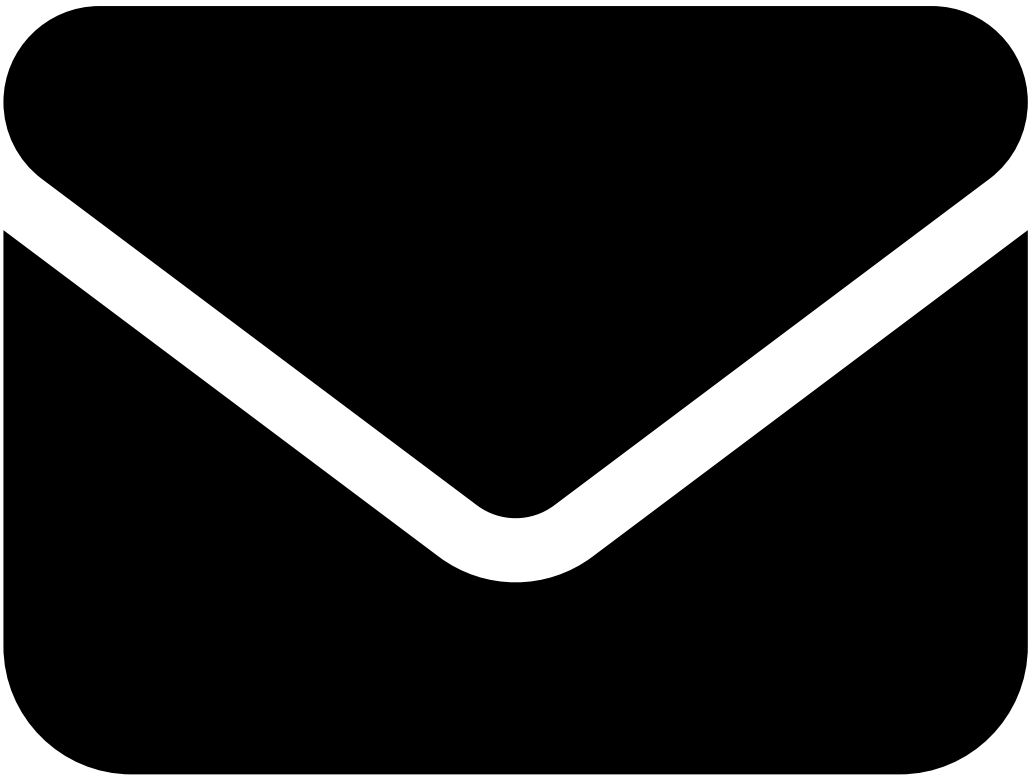
Pumpkin spice bundt cake

Pumpkin Spice Bundt Cake

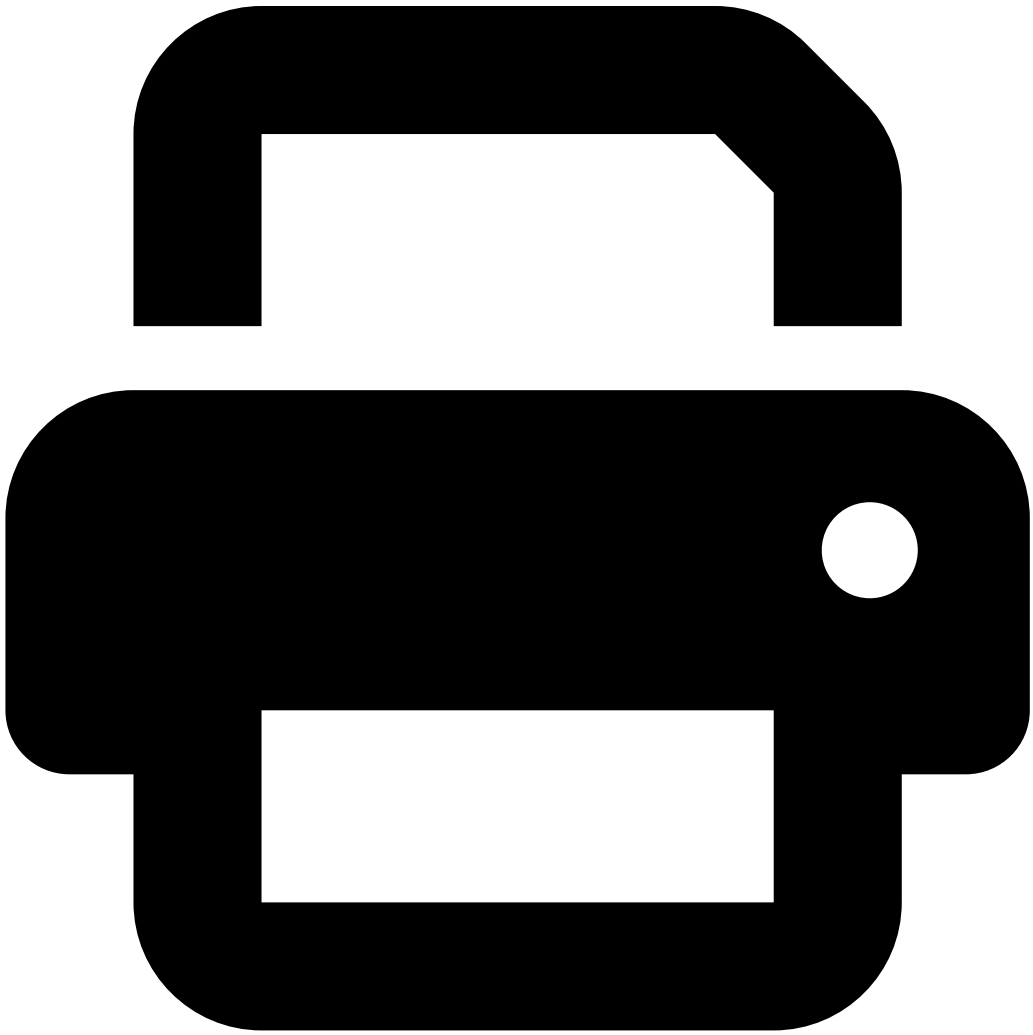
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SMS



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,