

Description



A fall spiced cake that is perfect for your dessert table!

Ingredients:

- 3 1/3 C. all-purpose flour, sifted
- 1 1/2 t. baking powder
- 1/4 t. baking soda
- 3/4 t. salt
- 2 t. cinnamon
- 1 1/2 t. ground nutmeg
- 3/4 t. ground ginger
- 1/2 t. ground allspice or ground mace
- 1/8 t. ground cloves
- 1 1/2 C. granulated sugar
- 1 1/4 C. dark brown sugar, packed
- 1 C. The Olive Tap's [Walnut Oil](#)
- 5 large eggs at room temperature
- 2 C. canned unsweetened pumpkin
- 2/3 C. milk

Directions:

1. Position rack in lower third of oven. Preheat oven to 350 degrees.
2. Grease and dust pan with flour.
3. In medium bowl, whisk together flour, baking powder, baking soda, salt and spices. Set aside.
4. Add granulated sugar to large bowl with electric mixer and then crumble in dark brown sugar, breaking up any clumps. Add walnut oil and 2 eggs and beat until blended. Beat in remaining eggs and pumpkin. Scrape down bowl and beater. With mixer on lowest speed, alternately add milk and dry ingredients. Beat until batter is smooth and creamy. Scoop batter into pan.
5. Bake for 65-70 minutes; or until cake has risen, is springy to the touch, and is cracked on top; or until a cake tester inserted in the center comes out dry. Cool in pan for 20-25 minutes.

Courtesy of Chef Katie Wojciechowski and Fuller's Second Floor and Fuller's Second Floor
Recipe originally appeared at <https://theolivetaprecipes.com/recipes/chef-katies-pumpkin-bundt-cake/>

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