

## **Pumpkin Bundt Cake with Orange Glaze**

I made pumpkin pie for Thanksgiving one year and used canned pumpkin. That was the first and last time! I don't recommend it. Baking fresh pumpkin takes a little longer but makes a big difference in taste. To bake pumpkins, remove tops and scoop out seeds and stringy pulp. Slice pumpkins into quarters and place on a large foiled baking sheet. Bake in the center of the oven at 400 degrees for 45 minutes to 1 hour, until very tender. Cool, scoop out flesh and mash.

### **Ingredients**

3 cups all-purpose flour +additional for dusting  
2 teaspoons ground cinnamon  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
3 large eggs  
½ cup unsalted butter, softened  
½ cup light brown sugar, packed  
½ cup granulated sugar  
3 cups pumpkin, baked, skins discarded then mashed (about 1 medium pumpkin)  
1 cup milk  
½ cup sour cream  
2 teaspoons vanilla

### **Orange Glaze**

1 cup confectioners sugar  
2 tablespoons unsalted butter, melted  
3 tablespoons freshly squeezed juice from an orange

\*special equipment: a 10-inch nonstick bundt pan

### **Preparation**

Put oven rack in middle position and preheat oven to 350 degrees. Butter bundt pan generously, then dust with flour, knocking out excess.

Sift flour, baking powder, baking soda, and salt. Add cinnamon and mix. Set aside.

Whisk together pumpkin, milk, sour cream, and vanilla. If needed use a handheld blender to smooth mixture. Set aside.

Beat butter, brown sugar, and granulated sugar in a large bowl of an electric mixer at medium-high speed until pale and fluffy, about 3 minutes, then add eggs one at a time and beat until well incorporated, scraping down sides as needed. Reduce speed to low and add pumpkin and flour mixtures alternately in batches, beginning and ending with flour mixture, mixing batter until smooth.

Pour batter into bundt pan and bake in the center of the oven until toothpick inserted into the center comes out clean, about 60 to 75 minutes. Cool cake in pan for about 15 minutes, then invert onto cooling rack. Allow cake to cool completely.

To make glaze, whisk confectioners sugar, 2 tablespoons melted butter, and orange juice. Drizzle glaze over cake. Glaze will slightly harden. Slice and serve.