



# Noreen's Kitchen

## Pumpkin Bundt Cake

### Ingredients

1 cup pumpkin puree	Maple Glaze
1 cup buttermilk	2 cups powdered sugar
2 eggs	1 teaspoon vanilla extract
1 teaspoon baking powder	2 teaspoons maple extract
1 teaspoon baking soda	1 tablespoon maple syrup
1 teaspoon salt	2-4 tablespoons milk, to achieve thick icing
1 tablespoon vanilla extract	
2 teaspoons pumpkin pie spice	
2 cups brown sugar	
2 cups flour	

### Step by Step Instructions

Preheat oven to 350 degrees.

Spray a 10-12 cup Bundt cake pan with cooking oil spray.

Whisk together pumpkin puree, buttermilk, eggs vanilla and sugar in a large bowl until well combined.

Add flour, baking powder, baking soda, spices and salt and whisk well to incorporate.

Pour batter into prepared pan and distribute evenly. Smooth top.

Bake for 55 to 60 minutes or until a wooden skewer inserted in the center comes out clean with no sign of wet batter. The top will spring back when lightly touched.

Remove From oven and allow cake to cool in the pan for 10 minutes before removing to a wire rack to cool completely before glazing.

Prepare glaze by whisking together powdered sugar, extracts, syrup and 1 tablespoon of milk at a time until you get a thick but pour-able consistency that will cling to the sides of the cake.

Drizzle the icing evenly over the cake being sure to glaze down the center. Allow icing to dry in before slicing and serving.

Store cake in a cake dome or air tight cake keeper. This cake will last for up to one week, but won't last that long, if you know what I mean! LOL!