



Pumpkin Spice Bundt Cake with Maple Cinnamon Glaze

90 min, 30 min prep, 8-10 servings
vegetarian

Cake

- 2 $\frac{2}{3}$ cups all-purpose flour
- 2 teaspoons **Simply Organic** pumpkin spice
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{1}{8}$ teaspoon salt
- 4 eggs
- 2 cups cane sugar
- $\frac{1}{2}$ cup **Dr. Bronner's** virgin coconut oil, melted
- $\frac{1}{2}$ cup unsweetened applesauce
- 1 15 ounce can pumpkin puree (not pie filling)

Glaze

- 1 cup powdered sugar
- 2 Tablespoons **Organic Valley** whole milk
- 1 Tablespoon pure maple syrup
- $\frac{1}{2}$ teaspoon **Simply Organic** ground cinnamon

Instructions

1. Place the oven rack in the center of the oven. Preheat the oven to 350° F.
2. Grease a Bundt pan and sprinkle with a little flour.
3. Stir together the dry ingredients in a bowl and set aside.
4. In a large bowl, beat eggs, sugar, and oil together with a hand mixer (or a standmixer fitted with the whisk attachment) on medium speed until fluffy (about 30 seconds).
5. Add the applesauce and beat for 30 seconds.
6. Add the pumpkin puree, and beat the ingredients together for 40 seconds. Stir the dry ingredients into the wet ingredients until well combined.
7. Pour batter into the Bundt pan. Bake the cake for an hour or until the top is firm and golden on top. Allow the cake to cool for 10 minutes, then invert the cake on a rack. Allow the cake to cool completely before pouring the glaze.
8. In a medium bowl, whisk together the glaze ingredients, adding more milk to create your desired consistency, if needed. Pour the glaze over the cooled Bundt cake.

**Sift organic sugar through a fine mesh sieve to avoid clumping.*

**For a dairy-free cake, use vegan butter and almond or cashew milk in place of the whole milk in the glaze.*

**The cake may be made two days in advance and stored in an airtight container.*