

Gluten Free Pumpkin Bundt



Serves: 12

I developed this as a gluten free recipe but this cake can be made with the same measurements of all purpose flour.

Yield: 1 bundt cake

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients:

CAKE:	
1/2 cup	canola oil
1/2 cup	applesauce
1 cup	canned pumpkin
1 cup	brown sugar
1/4 cup	pure maple syrup
2 tablespoons	maple bourbon
3	extra large eggs
1 teaspoon	vanilla extract
1/2 teaspoon	grated nutmeg
1 teaspoon	allspice
1 teaspoon	ground ginger

2 teaspoons	cinnamon
2 1/2 cups	1 to 1 baking blend King Arthur gluten free flour
1 teaspoon	salt
1 teaspoon	baking soda
GLAZE:	
3 cups	powdered sugar
1/2 (8-ounce) stick	melted butter
4 tablespoons	whole milk
1 teaspoon	vanilla extract

Directions:

1. In large mixing bowl, mix applesauce, pumpkin, brown sugar, maple syrup, and bourbon until blended.
2. Stir in eggs and vanilla.
3. Add baking soda, salt, and gluten free flour blend and mix until well combined.
4. Pour batter into greased bundt pan and bake in a preheated 350° F oven for 45 minutes or until toothpick comes out clean.
5. Cool in pan for 15 minutes. Invert on to a cooling rack and cool completely before icing.
6. To make glaze, mix together powdered sugar, butter, milk, and vanilla. Whisk until light and creamy. Add additional milk one tablespoon at a time to get the consistency you desire and drizzle over cake.