



Pumpkin Bundt Cake with Rum Frosting

Level: Easy

Prep Time: 15 minutes

Serves: 16

Cooking Time: 50 to 60 minutes

Pumpkin Bundt Cake:

- 2 cups all-purpose flour
- 2 tsp. baking soda
- $\frac{1}{2}$ tsp. table salt
- 1 tsp. ground cloves
- 2 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. nutmeg
- 4 large eggs, at room temperature
- 2 cups white granulated sugar
- 1 cup vegetable oil
- $2\frac{1}{2}$ cups pumpkin puree (canned pumpkin)

Rum Frosting:

- 4 oz. cream cheese, softened
- 1 to $1\frac{1}{2}$ Tbsp. rum
- $1\frac{1}{2}$ cups confectioner's powdered sugar



To make the cake: Preheat oven to 350°. Grease and flour (or use Pam Baking spray) a bundt pan or a fluted tube pan. In a large bowl, sift the flour, baking soda, salt, cloves, cinnamon, ginger, and nutmeg. Set aside. In a stand mixer fitted with a whisk attachment, beat the eggs and sugar on high speed for about 3 minutes, until the mixture becomes light and fluffy. Add the oil and pumpkin and mix well. At low speed, slowly add the flour mixture to the pumpkin mixture until all are combined. Do not over mix. Pour batter into the greased pan and bake for 50 to 60 minutes, or until a toothpick inserted in the center comes out clean. After baking, remove from the oven and let the cake cool completely in the pan. After cooling, invert the cake onto a plate or cake stand.

To make the frosting: In a medium bowl, mix the cream cheese and 1 Tbsp. rum until blended. Add $\frac{1}{2}$ cup of the sugar to the cream cheese mixture, mix well, and repeat 2 more times until all the sugar has been blended with the cream cheese mixture. Taste and if desired, add more rum $\frac{1}{4}$ Tbsp. at a time, and blend well. With a large spoon, scoop the frosting and pour it on top of the cake. Let it drip down the sides and center.