

Our State eats

Published in the November 2018 issue of Our State

Spiced Pumpkin Walnut Bundt Cake

Yield: 8 to 10 servings.

FOR THE CAKE:

- 1 cup canola oil
- 2½ cups sugar
- 3 large eggs, at room temperature
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon freshly ground nutmeg
- ½ teaspoon ground cardamom
- ½ teaspoon ground ginger
- ½ teaspoon salt
- 1 (15-ounce) can pure pumpkin
- ½ cup chopped walnuts, plus more for garnish

FOR THE GLAZE:

- 1 cup powdered sugar
- 1 tablespoon whole milk
- 2 teaspoons vanilla extract
- 2 teaspoons orange extract
- Pinch of salt

Preheat oven to 350°. In a large bowl, add oil and sugar, and mix with an electric beater until combined. Add eggs, one at a time, beating after each addition.

In a separate bowl, combine flour, baking soda, spices, and salt. Stir until well blended. Slowly add to the egg mixture, alternating with the pumpkin, beating well to combine. Fold in the walnuts.

Pour batter evenly into a 10-inch Bundt pan that has been well sprayed. Bake for 60 minutes or until an inserted tester comes out clean. Remove from oven and allow to cool about 10 minutes before removing cake from pan.

For the glaze: Add powdered sugar to a small mixing bowl. Add milk, vanilla and orange extracts, and a pinch of salt.



Whisk until smooth. The glaze is at the right consistency when it coats the whisk but is still pourable. Add a bit more sugar if it's too thin, or a bit more milk if it's too thick.

When the cake has cooled completely, transfer to a serving platter, drizzle with glaze, and sprinkle with chopped walnuts if desired.

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