



JERNEJ KITCHEN

PUMPKIN BUNDT CAKE WITH CHOCOLATE GLAZE

Pumpkin bundt cake with chocolate glaze and chopped almonds is such a treat. Easy to make and keeps moist for days. Perfect for weekends and gatherings.

MAKES	1	BUNDT CAKE (25 CM / 10-INCH)
PREPARATION:	15	MINUTES
BAKE:	50	MINUTES
TOTAL TIME:	65	MINUTES

PUMPKIN BUNDT CAKE

400 g all-purpose flour (3 cups + 5/8 cup or 14.1 oz)

1 tsp baking powder

1 tsp ginger powder

1 tsp cinnamon powder

1 tsp cloves powder

115 g melted butter (1 stick or 4 oz)

210 g sugar (1 cup + 1 tsp or 7.4 oz)

3 tbsp light brown sugar (for example Light Muscovado)

3 tbsp Molasses Sugar

3 eggs

500 g pumpkin purée (2 cups + 1/4 cup or 17.6 oz)

1 tsp lemon zest

2 tbsp unsweetened cacao powder

CHOCOLATE GLAZE WITH ALMONDS

140 g milk chocolate (approx. 40% - 45% cacao)

1 tbsp butter

40 g chopped almonds (1/2 cup)

PUMPKIN BUNDT CAKE BATTER

Preheat your oven to 180 °C / 350 °F. In a bowl combine all-purpose flour, baking powder, ginger, cinnamon, cloves and a generous pinch of salt. In a separate, large bowl, combine melted butter, sugar, light brown sugar and Molasses Sugar using an electric mixer. Mix for about a minute.

PUMPKIN BUNDT CAKE BATTER

Add the eggs, pumpkin purée and a teaspoon of lemon zest to the butter mixture and mix until you get a nice batter. Now add the dry ingredients and mix to combine. The batter has to be nice and glossy as seen on the photos. Grease a bundt cake tin (approx. 25 cm / 10-inch in diameter) if you like you can also gently dust with flour. Add half of the pumpkin bundt cake batter to the prepared cake tin, and stir the unsweetened cocoa powder to the rest of the batter. Stir to combine and add the rest of the batter on top of the batter in the cake tin. Make a couple of swirls using a rubber spatula to create a lovely pumpkin - cacao texture.

TIP

[Tap the cake tin to the working surface to get rid of any air bubbles.](#)

BAKE

Place the cake tin with the pumpkin bundt cake to the oven and bake for about 50 - 60 minutes at 180 °C / 350 °F. When the cake is baked, when it's still a little warm turn over to unmold over a wire rack and let it cool for at least 30 minutes.

CHOCOLATE GLAZE AND SERVE

Melt the chocolate and butter. Stir in the chopped almonds.

TOOLS AND EQUIPEMENT

2x bowl
electric mixer
[cake tin](#)
rubber spatula

Pour the melted chocolate over the pumpkin bundt cake and let the chocolate to set, then cut on desired slices and serve.
Enjoy.