

Spicy Pumpkin Bundt Cake



Ingredients

- Nonstick cooking spray, for pan
- 4 cups cake flour (not self-rising), plus more for dusting
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon ground ginger
- 2 teaspoons ground [cinnamon](#)
- 1 teaspoon freshly grated nutmeg
- 1/2 teaspoon ground cloves

- 1 cup (2 sticks) unsalted butter, room temperature, plus more for pan
- 2 1/2 cups packed light-brown sugar
- 4 large [eggs](#)
- 1 cup [buttermilk](#)
- 1 1/2 cups canned [pumpkin](#) puree
- Confectioners' sugar, for dusting

Directions

1. Step 1

Preheat oven to 350 degrees. Spray a 14-cup Bundt pan with cooking spray. Dust with flour, and tap out excess.

2. Step 2

Whisk together flour, baking powder, baking soda, salt, ginger, [cinnamon](#), nutmeg, and cloves. Set aside.

3. Step 3

Beat butter and brown sugar together in the bowl of an electric mixer fitted with the paddle attachment, on medium speed until pale and fluffy, 2 to 3 minutes. Add [eggs](#), one at a time, beating well after each addition and scraping down sides of bowl. Reduce speed to low. Beat in flour mixture in 3 additions, alternating with the [buttermilk](#). Beat until just combined. Add [pumpkin](#) puree, and beat until combined. Pour batter into prepared pan.

4. Step 4

Bake cake until golden and a wooden skewer inserted into the center comes out clean, about 55 minutes. Let cool

on a wire rack for 30 minutes. Carefully turn cake onto rack to cool completely. Before serving, dust with confectioners' sugar.

Source

The Martha Stewart Show, November Fall 2007