

Pumpkin Bundt Cake with Caramel Drizzle

written by The Recipe Exchange | October 10, 2015

Ingredients

1 $\frac{1}{4}$ cups sugar
1 $\frac{1}{3}$ cup canola oil
2 eggs
1 teaspoon vanilla
1 (15 oz). can pumpkin
1 cup sour cream
2 cups flour
2 $\frac{1}{4}$ teaspoons baking powder
1 teaspoon soda
1 teaspoon cinnamon
1 $\frac{1}{4}$ teaspoon cloves
1 $\frac{1}{4}$ teaspoon nutmeg
1 teaspoon salt

Caramel Drizzle

1 (14 oz.) can sweetened condensed milk
1 cup brown sugar
2 Tablespoons butter
1 $\frac{1}{2}$ teaspoon vanilla

Directions

Preheat oven to 350 degrees F.

In a large mixing bowl, combine sugar, oil, eggs, vanilla, pumpkin and sour cream. Add flour, baking powder, soda, cinnamon, cloves, nutmeg, and salt and stir in to combine. Pour into a prepared bundt pan. (I like to use the spray that has flour in it, if you don't have any, grease and flour it yourself.)

Bake for approximately 50 minutes at 350 degrees F. Test it with a wooden pick to see if it comes out clean. Invert cake onto a cooling rack.

Caramel Drizzle:

Heat milk and brown sugar in a medium sauce pan and bring to a boil over medium heat stirring constantly. Reduce heat and simmer for 8 minutes stirring occasionally. Remove from stove and add butter and vanilla. Cool for a couple minutes then drizzle immediately onto cake. It sets up quickly so its best to drizzle while its still very warm.