

Sour Cream Pumpkin Bundt Cake

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STREUSEL

- 1/2 cup packed brown sugar
- 1 tsp. ground cinnamon
- 1/4 tsp. ground allspice
- 2 tsp. butter or margarine

CAKE

- 3 cups all-purpose flour
- 1 Tbs. ground cinnamon
- 2 tsp. baking soda
- 1 tsp. salt
- 2 cups granulated sugar
- 1 cup (2 sticks) butter or margarine, softened
- 4 large eggs
- 1 cup pumpkin puree (when using fresh pumpkin, roast and puree first)
- 1 container (8 oz.) sour cream
- 2 tsp. vanilla extract



GLAZE

Combine 1-1/2 cups sifted powdered sugar and 2 to 3 Tbs. orange juice or milk in small bowl; stir until smooth.

Preheat oven to 350°.

1. Grease and flour a 12-cup Bundt pan.
2. For streusel: Combine dry ingredients in small bowl. Cut in butter with pastry blender until mixture is crumbly.
3. For batter: Combine flour, cinnamon, baking soda and salt in medium bowl.

4. Beat granulated sugar and butter in large mixing bowl until light and fluffy. Add eggs one at a time, beating well after each addition. Add pumpkin, sour cream and vanilla extract; mix well. Gradually beat in flour mixture.
5. To assemble: Spoon half of batter into prepared pan. Sprinkle streusel over batter, not allowing streusel to touch sides of pan.
6. Top with remaining batter. Make sure batter layer touches edges of pan.
7. Bake for 55 to 60 minutes or until wooden pick inserted in cake comes out clean. Cool for 30 minutes in pan on wire rack. Invert onto wire rack to cool completely. Drizzle with glaze.