

Pumpkin-Maple Swirl Bundt Cake

MG Newsletter, Julie Hyske

Ingredients Serves 12

Cake

- 1 package spice cake mix
- 1 package (3.4 ounces) instant vanilla pudding mix
- 4 large eggs
- 1/3 cup pure maple syrup
- 1/4 cup canola oil
- 1 cup canned pumpkin puree
- 1/4 tsp salt
- 1 tbsp pumpkin pie spice

Cream Cheese Swirl:

- 1 (8-ounce) package of cream cheese, softened
- 1 large egg
- 3/4 cup confectioners' (powdered) sugar
- 1 tsp vanilla



Preheat your oven to 350° F.

In a large bowl, break four eggs. Lightly beat them with a fork and add the rest of the Bundt Cake ingredients. Using an electric mixer, blend on low speed for about 30 seconds. Scrape down the sides of the bowl and increase mixer speed to medium, beating for a full two minutes.

Make the cream cheese swirl: In a medium bowl, crack one egg and lightly beat it with a fork. Add the softened cream cheese, powdered sugar, and vanilla. Using your electric mixer blend the ingredients together. When no more clumps are visible, whip for a full minute until smooth, light, and creamy. Set aside.

Generously spray a 12 cup Bundt pan or a fluted tube pan. Into the pan, pour about half the cake batter. Add the cream cheese mixture in an even layer. Swirl a knife deep through the layers of cream cheese and cake batter. Make little loops as you move around the entire ring of batter in the pan. Now add the rest of the batter to the pan and level it off with the back of a spoon. Bake in a preheated oven for 40 to 50 minutes. If you're unsure, insert a toothpick into the cracked areas of the cake. Be careful not to over-bake. Cool for a full 30 minutes before removing the cake from the pan. Allow the cake to finish cooling before dusting with powder sugar or a glazing of choice.