

Pumpkin Bundt Cake with Cream Cheese Frosting

Ingredients:

Cake:

1, 15 ounce can pure pumpkin
2 cups sugar
4 eggs
1 cup vegetable oil
2 cups flour
2 teaspoons baking soda
1/2 teaspoon salt
1 tablespoon pumpkin pie spice



Frosting:

6 ounces cream cheese, at room temperature
2 cups powdered sugar
1 teaspoon vanilla
1 to 2 tablespoons milk

Optional:

Sprinkles for decoration

Directions:

Preheat your oven to 350 degrees.

In a mixing bowl, add pumpkin, sugar, eggs and oil.

Beat together until well combined.

In another bowl, add flour, baking soda, salt and pumpkin pie spice.

Whisk this together.

Gradually add this to your pumpkin mixture and beat together until combined.

Take a bundt pan and spray it well with non-stick cooking spray.

Pour the mixture into your prepared pan.

Bake in the oven for 50 to 60 minutes or until a toothpick inserted in the center comes out clean.

Remove from oven and place onto a wire rack.

Let cool for 10 minutes before removing from the pan.

To make the cream cheese frosting, in a mixing bowl add cream cheese and beat until smooth.

Add powdered sugar and vanilla and beat together.

Add 1 tablespoon of milk and beat together.

If the mixture is too thick to spoon over the cake, you can add a little more milk to thin it.

Spoon the frosting over the cake.

If you like, you can decorate the top of the cake with sprinkles.