

Moist Buttermilk Pumpkin Pound Cake: Easy Fall Recipe

Embrace the quintessential flavors of autumn with this incredible



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 4 large eggs
- 1 cup canned pumpkin puree (not pumpkin pie filling)
- 1 cup buttermilk
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ... teaspoon ground ginger
- ... teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup powdered sugar (confectioners' sugar)
- 2 tablespoons milk (whole or 2%)
- ½ teaspoon vanilla extract

DIRECTIONS

1. Let's get this delicious : Buttermilk Pumpkin Pound Cake baking and glazed!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Generously grease and flour a 10-inch Bundt pan, ensuring every crevice is coated to prevent sticking.
3. Cream : Butter & Sugars: In a large mixing bowl, using an electric mixer (stand mixer or handheld), cream together the 1 cup softened unsalted butter, 1 cup granulated sugar, and 1 cup packed brown sugar until the mixture is light and fluffy, about 3-5 minutes.
4. Add : Eggs, Pumpkin & Vanilla: Beat in the 4 large eggs one at a time, mixing well after each addition until fully incorporated. Then, mix in the 1 cup canned pumpkin puree and 1 teaspoon vanilla extract until well combined.
5. Whisk : Dry Ingredients: In another medium bowl, whisk together the 2 ½ cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon ground cinnamon, ½ teaspoon ground nutmeg, ... teaspoon ground ginger, and ... teaspoon salt. Ensure all dry ingredients are well distributed.
6. Combine : Batter: Gradually add the dry ingredients mixture (from step 4) to the butter mixture, alternating with the 1 cup buttermilk. Begin and end with the dry ingredients. Mix on low speed, or by hand, just until combined and a smooth batter forms. Be careful not to overmix, as this can lead to a tough cake.
7. Pour & : Bake: Pour the batter evenly into the prepared Bundt pan and smooth the top with a spatula. Place in the preheated oven and bake for 60 minutes,

or until a wooden skewer or toothpick inserted into the center of the cake comes out clean (or with a few moist crumbs attached, but no wet batter).

8. **Cool : Cake:** Remove the cake from the oven. Allow the cake to cool in the Bundt pan for about 10 minutes before carefully inverting it onto a wire rack. Let it cool completely on the wire rack before applying the glaze. This is crucial for the glaze to set properly.
9. **Prepare : Glaze:** While the cake is cooling, prepare the glaze. In a small bowl, whisk together the 1 cup powdered sugar, 2 tablespoons milk, and $\frac{1}{2}$ teaspoon vanilla extract until smooth and of a drizzling consistency. Add more milk (1 teaspoon at a time) if it's too thick, or a tiny bit more powdered sugar if too thin.
10. **Drizzle : Glaze & Serve:** Drizzle the glaze generously over the top of the cooled Bundt cake, allowing it to drip down the sides. Enjoy your delicious fall dessert!

SWAPS & NOTES

Butter: Unsalted butter, softened to room temperature, is crucial for proper creaming.

Pumpkin Puree: Ensure you use 100% pure pumpkin puree, not pumpkin pie filling.

Buttermilk: This is key for the tender crumb and subtle tang.

If you don't have buttermilk, you can make a quick substitute: add 1 tablespoon of lemon juice or white vinegar to a liquid measuring cup, then fill the rest of the way to 1 cup with regular milk.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure butter, eggs, pumpkin puree, and buttermilk are at room temperature for a smooth, well-emulsified batter.

Don't Overmix Batter: This is key for a tender pound cake.

Mix just until combined after each addition.

Properly Grease & Flour Bundt Pan: Essential for easy release!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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