

Best Pumpkin Pound Cake with Vanilla Glaze: A Bundt Cake Dream

Buttermilk Pumpkin Pound Cake



OVEN
350°F

TIME
5-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to create this delightful Buttermilk Pumpkin Pound Cake:

For the Glaze: 1 cup powdered sugar 2 tablespoons milk (any kind) ½ teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Follow these steps to bake your moist and flavorful Buttermilk Pumpkin Pound Cake:
3. Preheat : Oven & Prep Pan:
4. Preheat your oven to
5. 350°F (175°C)
6. . Thoroughly grease and flour a 10-inch Bundt pan. Make sure to get into all the nooks and crannies.
7. Cream : Sugars & Butter:
8. In a large mixing bowl, using an electric mixer, cream together the softened
9. unsalted butter, granulated sugar, and packed brown sugar
10. until the mixture is light, fluffy, and pale in color. This typically takes 3-5 minutes.
11. Add : Wet Ingredients:
12. Beat in the
13. one at a time, ensuring each egg is fully incorporated before adding the next. Then, mix in the
14. canned pumpkin puree
15. vanilla extract
16. until well combined. The mixture might look slightly curdled, which is normal.
17. Whisk : Dry Ingredients:
18. In a separate medium bowl, whisk together the
19. all-purpose flour, baking powder, baking soda, ground cinnamon, ground nutmeg, ground ginger, and salt
20. . Whisking ensures the leavening agents and spices are evenly distributed.

21. Combine : Wet and Dry:
22. Gradually add the dry ingredients to the butter mixture, alternating with the
23. buttermilk
24. . Begin and end with the dry ingredients. Mix on low speed until just combined. Be careful not to overmix, as this can lead to a tough cake.
25. Fill : Pan & Bake:

SWAPS & NOTES

Pumpkin Puree: Make sure you're using 100% pure canned pumpkin puree , not pumpkin pie filling, which is already sweetened and spiced.

Buttermilk: If you don't have buttermilk on hand, you can easily make a substitute: add 1 tablespoon of white vinegar or lemon juice to a liquid measuring cup, then fill the rest with regular milk (dairy or non-dairy) until it reaches 1 cup.

Let it sit for 5-10 minutes until it slightly curdles.

Spices: The blend of cinnamon, nutmeg, and ginger is classic for pumpkin, but feel free to add a pinch of allspice or cloves if you like a stronger spice profile.

TIPS FOR SUCCESS

Don't Overmix: Overmixing develops the gluten in the flour, leading to a tough, dry cake.

Room Temperature Ingredients: This is vital for a smooth batter and proper emulsification, resulting in a tender crumb.

Accurate Flour Measurement: Spoon and level your flour into the measuring cup rather than scooping directly from the bag.

Scooping compacts the flour, leading to too much dry ingredient.

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

Original recipe: <https://chefmaniac.com/best-pumpkin-pound-cake-with-vanilla-glaze-a-bundt-cake-dream/>