

Buttermilk Pumpkin Pound Cake Recipe That's Rich, Moist, and Perfect for Fall

Buttermilk Pumpkin Pound Cake Recipe



OVEN
325°F

TIME
60 to 75 min

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INGREDIENTS

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1 cup unsalted butter, softened
1 1/2 cups granulated sugar
4 large eggs
1 cup pumpkin puree
1/2 cup buttermilk
1 teaspoon vanilla extract
Optional Glaze:
1 cup powdered sugar
2 to 3 tablespoons milk or cream
1/2 teaspoon vanilla extract

DIRECTIONS

1. Preheat the oven: Set your oven to 325°F. Grease and flour a bundt pan well.
2. Mix dry ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, and cloves.
3. Cream butter and sugar: In a large mixing bowl, beat the softened butter and sugar until light and fluffy.
4. Add eggs: Beat in the eggs one at a time, mixing well after each addition.
5. Add pumpkin and vanilla: Mix in the pumpkin puree and vanilla extract until combined.
6. Alternate dry ingredients and buttermilk: Add the flour mixture in batches, alternating with the buttermilk, beginning and ending with the dry ingredients. Mix just until combined.
7. Transfer to pan: Spoon the batter evenly into the prepared bundt pan and smooth the top.
8. Bake: Bake for 60 to 75 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool: Let the cake cool in the pan for about 15 minutes, then turn it out onto a wire rack to cool completely.
10. Glaze if desired: Whisk together the glaze ingredients and drizzle over the cooled cake before slicing.

SWAPS & NOTES

Pumpkin puree: Be sure to use plain pumpkin puree, not pumpkin pie filling.

Buttermilk: This gives the cake tenderness and a subtle tang.

If needed, you can make a quick substitute by adding a little lemon juice or vinegar to milk.

Spices: The spice blend is warm and classic, but you can use pumpkin pie spice for convenience.

TIPS FOR SUCCESS

The biggest key to a great pound cake is not overmixing once the flour goes in.

Mix just until the batter comes together so the cake stays tender instead of becoming tough.

Another important tip is to prepare the bundt pan thoroughly.

Pumpkin cakes are moist, and bundt pans have a lot of detail, so greasing and flouring every corner helps the cake release cleanly.

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

Original recipe: <https://chefmaniac.com/buttermilk-pumpkin-pound-cake-recipe-thats-rich-moist-and-perfect-for-fall/>