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Fall's Cutest Cakes: Mini Pumpkin Bundts

with Pastry Chef Katie Rosenhouse

Mini Pumpkin Bundts

Yield: 4 pumpkins

Ingredients:

Cake batter:

1 large egg
¼ cup whole milk (or buttermilk)
½ cup packed dark brown sugar
½ cup canned pumpkin puree
3 Tbsp. vegetable oil
2 Tbsp. water
1 cup all-purpose flour
1 tsp. pumpkin pie spice
1 tsp. kosher salt
1 tsp. baking powder
½ tsp. baking soda

Frosting:

½ cup unsalted butter, at room temperature
1 (8-oz.) pkg. cream cheese, softened
4 - 4 ½ cups confectioners' sugar
1 tsp. vanilla extract
¼ tsp. kosher salt

For decorating:

Gel food colorings
4 cinnamon sticks

Procedure:

1. Preheat the oven to 375°F.
2. Spray a pumpkin cake mold with nonstick cooking spray.
3. In a large bowl, whisk to combine egg, milk, brown sugar, pumpkin puree, vegetable oil, and water until smooth.
4. Add remaining ingredients, and whisk to combine.
5. Fill cake molds $\frac{2}{3}$ way full and bake for 20-24 minutes until the cakes spring back to the touch.
6. Flip cakes onto a cooking rack, spray molds, and repeat with remaining batter.
7. Cool cakes completely.
8. In the meantime, prepare the frosting: Beat butter and cream cheese until smooth and fluffy.
9. Add confectioners' sugar, vanilla, and salt; beat until fluffy and smooth.
10. Use the frosting to glue half the cakes to the remaining cakes, creating 3D pumpkins.
11. Frost exteriors for a crumb coat.
12. Divide remaining frosting into bowls, and color as desired (including some green frosting for vines and leaves).
13. Transfer frosting to a piping bag fitted with a small star tip, and cover pumpkin cakes with lines of frosting to coat.
14. Decorate frosted pumpkins with green vines and leaves; push in a cinnamon stick for a stem.
15. Chill until firm and serve.

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