

Spiced Pumpkin Bundt Cake with Citrus Glaze

Semi-Homemade Cooking with Sandra Lee

Cake:

6 eggs
2/3 cup oil
1 cup canned pumpkin pie mix
2/3 cup water
2 tablespoons pumpkin pie spice
1 box moist spice cake mix
1 box moist yellow cake mix

DIY PUMPKIN PIE SPICE

- 4 tablespoons ground cinnamon
- 4 teaspoons ground nutmeg
- 4 teaspoons ground ginger
- 3 teaspoons ground allspice

Preheat oven to 350° F.

Butter and flour 12-cup bundt cake pan.

In large mixing bowl, combine eggs, oil, pie mix, water and pumpkin pie spice. Beat until well blended. Add cake mixes, and stir to combine. Transfer mixture to bundt pan and bake 50 minutes or until a skewer inserted in center comes out clean. Invert cake onto a cooling rack.

Glaze:

Orange food coloring (combine red and yellow)
1 pound powdered sugar
1/3 cup orange juice, no pulp
3 teaspoons orange liqueur

Combine 2 parts yellow food coloring with 4 parts red food coloring to make orange food coloring. Whisk powdered sugar, orange juice, orange liqueur and food coloring in a saucepan on low heat for 5 minutes or until sugar melts. If glaze seems too dry, add more water or orange juice to reach right consistency. Drizzle glaze over cake.