

## Pumpkin pound cake

### Ingredients

#### Dry ingredients

- 14 ounces (2 3/4 cups) unbleached all-purpose flour (or 14 1/2 ounces (2 3/4 cups + 1 1/2 tablespoons) at high altitude)
- 1/4 cup Turbinado sugar (or 3 tablespoons at high altitude)
- 1 tablespoon baking powder (or 2 teaspoons at high altitude)
- 1 1/2 teaspoons vanilla powder
- 1/2 teaspoon salt
- 1/2 teaspoons ground cloves
- 1 teaspoon ground allspice

#### Liquid ingredients

- 15 ounces canned pumpkin
- 5 tablespoons heavy cream (or 6 tablespoons at high altitude)
- 1 tablespoon dark rum
- 1 tablespoon raw honey
- 1 tablespoon vanilla extract
- Creaming
- 6 ounces (1 1/2 sticks) unsalted butter at room temperature (or 8 ounces (2 sticks) at high altitude)
- 21 ounces (2 1/2 cups + 2 tablespoons) extra-fine granulated sugar (or 19 3/4 ounces (2 1/4 cups + 3 tablespoons + 1 teaspoon) at high altitude)
- 2 eggs (large), (or 3 at high altitude)
- 4 yolks (large)

To make an alcohol-free variation of this cake: Omit the rum and vanilla extract.

To make the pound cake:

Preheat oven to 350 degrees F (conventional) or 335 degrees F (convection). Set the rack in the middle of the oven. Same for Cupcakes.

Set out the ingredients and equipment. Sift the flour directly into a bowl on a scale for accurate measuring. Measure the other dry ingredients into a separate mixing bowl, add the flour, and whisk for 10 seconds to blend. Set aside.

Measure the liquid ingredients into a separate bowl, whisk to combine, and set aside. Measure the butter and sugar into separate bowls and set aside. Crack the eggs and yolks into two separate bowls and set aside.

In the bowl of a standing mixer fitted with the paddle attachment, cream together the butter and sugar on the lowest speed for 3 minutes. This is a very dense cake so aerating well is important.

With the mixer still on the lowest speed, add the eggs one at a time followed by the yolks, fully incorporating after each addition. Stop the mixture and scrape the sides of the bowl. Add the dry ingredient mixture alternately with the liquid mixture in 3 to 5 additions each, beginning and ending with the dry mixture. Move swiftly through this step to avoid overworking the batter.

**NOTE:** Don't wait for the dry or liquid mixtures to be fully incorporated before adding the next. This step should take a total of about 60 seconds.

Stop the mixer and scrape the sides of the bowl all the way down. Don't miss the clumps of ingredients hiding on the bottom of the bowl. Mix on medium speed for 15 to 20 seconds to develop the batter's structure.

Prepare the pans. For a Bundt cake, spray the pan well with a nonstick spray. For Cupcakes use muffin tins lined with cupcake papers. For 9-inch-round cakes, line the bottom of each pan with parchment but do not spray the sides.

For a Bundt cake, fill the pan about three-quarters full by depositing the batter with the rubber spatula in small clumps around the prepared pan instead of by pouring it into one spot. Level the batter with the rubber spatula. Bake any leftover batter as cupcakes.

For Cupcakes, use a 2-ounce, trigger-release, ice cream scoop to deposit the batter into the prepared pans so they are three-quarters full.

For 9-inch-round cakes, deposit the batter into three separate areas of the pan and smooth out with an offset spatula, making sure the pans are two-thirds full.

Follow these approximate bake times:

**12-cup Bundt cake:** 40-55 minutes at sea level; 65-70 minutes at high altitude.

**Cup Cakes:** 15 minutes at sea level; 30 minutes at high altitude.

**9-inch rounds:** 30 minutes at sea level; 55 minutes at high altitude.

Once the top of the cake doesn't jiggle in the center and the color is an even, deep orange, test for doneness by inserting a bamboo skewer into the middle of the cake. When the skewer shows just a touch of crumbs or comes out clean, the cake is done. Remove the pan from the oven and place on a heat-resistant surface or wire rack.

For the Bundt cake, once the cake has cooled for 5 to 10 minutes, remove it by inverting the pan onto a flat surface. Allow it to cool to room temperature, about 30 minutes, before glazing.

For the layer cake, cool to room temperature, 25 to 30 minutes, before removing from the pan. Use a small offset spatula to loosen the cake from the rim of the pan. Carefully invert each pan onto a flat surface to remove the layers.

Remove the parchment from the bottom of each cake and wrap the cake tightly in plastic. **NOTE:** I find assembling a layer cake is easier if the cake is cold, so refrigerate the layers overnight or for up to five days before frosting.

### Serving and storing:

Serve at room temperature either naked or with a dusting of confectioners' sugar or use the cream cheese icing below.

Store under a cake dome at room temperature, or wrapped in plastic in the fridge for up to 1 week. If frosted, store under a cake dome for up to 3 days, or in the fridge for up to 1 week. To store unfrosted cake longer, label, date, and store the plastic-wrapped cake in the freezer for up to 1 month.

Yield: One 12-cup Bundt cake, 24-32 cupcakes, or two 9-inch round cakes

**Note:** Cream cheese icing recipe follows (for topping the pumpkin cake/cupcakes)

Cream cheese icing recipe (for topping the pumpkin cake/cupcakes)

### Ingredients

- 5 ounces unsalted butter (soft)
- 8 ounces Philly brand cream cheese (soft)
- 12 ounces confectioner's sugar
- 2 teaspoons vanilla extract
- 2 to 4 tablespoons of milk or cream depending on how thick you want it

Starting with the butter, beat until smooth on a stand mixer fitted with the flat beater. Medium to high speed is OK.

Add the cream cheese and beat until smooth. Medium to high speed is OK.

Add sugar and vanilla. Medium to high speed is OK.

Add milk or cream to butter on medium speed until you reach the consistency you want. If it's too thin, add more sugar