

Moist Pumpkin Bundt Cake

Yield: 12-16 servings

Gloria Hall

Prep: 10 min.

Bake: 1 hour + cooling

Ingredients:

2 ½ cups sugar

1 cup canola oil

3 eggs

3 cups all-purpose flour

1 tsp. ground cinnamon

1 tsp. ground nutmeg

½ tsp. salt

¼ tsp. ground cloves

1 can (15 oz.) solid-pack pumpkin

Confectioner's sugar

Directions:

1. Preheat oven to 350°. In a large bowl, combine sugar and oil until blended. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda, cinnamon, nutmeg, salt, and cloves; add to egg mixture alternately with pumpkin, beating well after each addition.
2. Transfer to a greased 10-inch, fluted tube pan. Bake 60-65 minutes or until toothpick inserted near the center comes out clean. Cool 10 minutes before inverting onto wire rack. Remove pan and cool completely. Dust with confectioner's sugar.