THE J.M. SMUCKER Co

# Pumpkin Spice Latte Cake

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 20 mins | 1 hr | 16 | N/A |

## Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 3 eggs
- 1 tbsp vanilla extract
- 1 1/2 cups pre canned pumpkin
- 3 cups Robin Hood® Original All Purpose Flour

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- 2 tsp ground cinnamon
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1/2 tsp ground ginger, cardamom, salt
- 1/4 tsp ground cloves and nutmeg
- 1 cup cold strong tea
- **Glaze:**
- 1 cup icing sugar
- 3 tbsp milk
- 1/2 tsp vanilla extract
- 1/2 tsp ground cardamom
- 1/4 tsp ground cinnamon

## Directions

**Step 1:**

Preheat oven to 350°F (180°C). Grease a 10” (25 cm) Bundt® pan.

**Step 2:**

Beat butter and brown sugar in a large mixing bowl until well combined. Add eggs one at a time, beating well after each addition. Add vanilla and pumpkin. Mix dry ingredients together in a medium bowl. Add half the dry ingredients to egg mixture. Add cold tea and then remaining dry ingredients. Spoon into prepared pan.

**Step 3:**

Bake in preheated oven 55 to 60 minutes or until a toothpick inserted in center of cake comes out clean. Cool on wire cooling rack.

**Step 5:**

Combine ingredients in a medium bowl. Whisk until combined. Drizzle over cooled cake.

## Images