

# Pumpkin Spice Bundt Cake

If your family's taste buds have grown tired of apple-inspired fall desserts, simply look toward another quintessential autumn flavor: pumpkin. Quick and easy to prepare using a spice cake mix that provides all the flavor without the stress, this cake can be dressed to impress at a fall gathering or served after weeknight dinner.

*Find more recipes perfect for fall at [Culinary.net](http://Culinary.net).*

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## **BUNDT CAKE:**

**1 BOX SPICE CAKE MIX**

**1 CAN (15 OUNCES) PUMPKIN**

**1 STICK BUTTER, SOFTENED**

**2 EGGS**

## **TOPPING:**

**3 TABLESPOONS CARAMEL SAUCE**

**2 CUPS POWDERED SUGAR**

**1/2 CUP CHOPPED NUTS OF CHOICE**



Heat oven to 350 F. Grease Bundt pan.

In mixing bowl, mix cake mix, pumpkin, butter and eggs well then pour into Bundt pan.

Bake 45-50 minutes until toothpick inserted in middle comes out cleanly. Let cool in pan 5 minutes then remove from pan and let cool completely on rack.

Once cooled, mix caramel sauce and powdered sugar; drizzle over Bundt cake. Sprinkle with chopped nuts.

Recipe courtesy of **Cookin' Savvy**