

Pumpkin Bundt with Maple Cream Cheese and Tequila Reposado Syrup

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 6 to 8 jumbo muffins

Total time: 55 minutes

Prep time: 15 minutes for making the batter, 5 minutes for making the streusel (while muffins are in the fridge), 5 minutes topping muffins with streusel.

Baking time: 27 minutes

Equipment: jumbo muffin pan or regular cupcake pan, large muffin liners.

My Prep:

Ingredients:

Pumpkin Bundt with Maple Cream Cheese filling:

- Cream cheese, softened – 2 box (26 oz or 452g)
- Powdered sugar – 2 TBSP, 16g
- Maple syrup – 2 TBSP
- Unbleached all-purpose flour – $2\frac{3}{4}$ cups, 420g
- Baking Powder – $2\frac{1}{2}$ Tsp, 10g
- Ground cinnamon – 2 Tsp, 3g
- Ground ginger – 1 Tsp, 2g
- Ground cardamom (optional) – $\frac{1}{2}$ Tsp
- Fine sea salt – $\frac{3}{4}$ Tsp, 6g

Steps:

To make the pumpkin Bundt cake:

Preheat oven to 350°. Spray thoroughly with baking spray a large Bundt pan. Follow my tips on how to prevent your Bundt cake from getting stuck in the pan.

In a small bowl mix the 12 ounces of cream cheese with the 2 tablespoons of confectioner's sugar and the $\frac{1}{2}$ tablespoon of maple syrup.

In another medium bowl whisk with a hand whisk the $2\frac{3}{4}$ cup flour, the 2 teaspoons of baking powder, the 2 teaspoon of cinnamon, the 1 teaspoon of ginger, the $\frac{1}{2}$ teaspoon of cardamom if using and the $\frac{3}{4}$ teaspoon of salt.

- Butter, melted - 5 TBSP, 71g
- Vegetable oil - $\frac{1}{2}$ cup, 120g
- Sliced or slivered almonds - 1 cup, 100g

Lemon Streusel:

- Unbleached all-purpose flour - $\frac{1}{2}$ cup, 75g
- Natural granulated sugar - 2 TBSP, 28g
- Organic butter, barely softened - 4 TBSP, 57g
- Lemon zest - about 1 TBSP or more, the zest of a large lemon or 2 small
- Granulated sea salt - a pinch
- Lemon juice - 1 TBSP
- Demerara or a course grain sugar to top muffins

My recipe highlights:

Extra notes:

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Fill the heart!



In the bowl of a stand mixer, or in a medium bowl to mix with a hand electric mixer, whisk the 1 cup of brown sugar, the 1 cup of granulated sugar and the 5 eggs in medium high speed (#8 on the Kitchen Aid) for 5 minutes. Decrease speed to low (#2 in the Kitchen Aid) and add the can of pumpkin and the teaspoon of vanilla. Add the 1 cup of oil in a slow drizzle. Decrease the speed to the lowest (#1 in the Kitchen Aid) and start incorporating the flour mixture (highly recommended to place the plastic cover on the bowl and add the flour through the lid opening) in about $\frac{1}{2}$ cup increments. Stop as soon as the last flour addition is incorporated and mix by hand with a wooden spoon or spatula any remaining flour streaks, if any.

Transfer about $\frac{2}{3}$ cup of the batter to the prepared Bundt pan. Press the batter through the center like creating a canal. Spoon the cream cheese mixture inside that space and very gently press it down. Fill pan with the remaining batter. Place in the oven and bake for 50 to 55 minutes, until a long toothpick comes out clean from batter after inserting it through the center. Retire from oven and wait about 5 minutes before turning the cake into a cooling rack or flat plate. If planning on sprinkling powdered sugar on top, you can pour the syrup while the cake is still on the pan (as I did in the video) so the surface remains dry.

To make the soaking boozy syrup:

While the cake is resting, heat the $\frac{1}{3}$ cup of sugar and the 2 tablespoons of water in a small saucepan over medium high heat. Let it gently simmer until the sugar has dissolved completely. Do not stir. Retire form heat and add the $\frac{1}{3}$ cup of tequila, bourbon or dark rum. Stir and using a pastry brush start brushing the surface of the cake. Let the cake rest for at least one hour before cutting. This cake will keep getting better and better the next days of baking, so it's perfect to make ahead.

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