

# PUMPKIN MARBLE BUNDT CAKE WITH CINNAMON CREAM CHEESE ICING

## INGREDIENTS:

### FOR CAKE BASE:

- 3 cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup unsalted butter, room temperature
- ½ cup vegetable oil
- 1 ¼ cups granulated sugar
- 1 ¼ cups dark brown sugar
- 4 large eggs, room temperature
- 1 (15 oz can) pumpkin puree (not pumpkin pie filling)
- 1 teaspoon vanilla extract
- 1 cup sour cream, room temperature

### FOR PUMPKIN BATTER:

- ¼ teaspoon LorAnn Pumpkin Super-Strength

### FOR COCOA BATTER:

- ½ cup unsweetened cocoa powder, sifted
- 2 tablespoons melted chocolate, cooled (dark, semisweet, milk)
- 2 tablespoons dark brown sugar
- 1 teaspoon espresso powder dissolved in 2 tablespoons hot water or coffee (cooled)

### FOR CINNAMON ROLL CREAM CHEESE ICING:

- 1 tablespoon cream cheese, room temperature
- 1/8 tsp LorAnn Oils Cinnamon Roll Flavor
- ½ teaspoon clear vanilla extract
- 1 cup powdered sugar, sifted
- 3 tablespoons milk



## DIRECTIONS:

1. Preheat oven to 350, grease 12-cup bundt pan.
2. In a bowl combine and sift flour, pumpkin pie spice, ground cinnamon, baking powder, baking soda,

and salt – set aside.

3. With an electric mixer, cream butter, oil, and sugars.
4. Add pumpkin puree and vanilla extract.
5. Slowly add eggs one at a time.
6. Alternate adding the dry mix and sour cream, starting and ending with the dry mix.
7. Remove 4 cups of batter, place in a separate bowl. Add cocoa powder, brown sugar, espresso mixture, and melted chocolate. Mix on low speed until smooth.
8. To the pumpkin batter add pumpkin flavor, mix the same way cocoa batter was mixed to keep the same texture of the cake throughout.
9. Place 1/3rd of the pumpkin batter in the bottom of the pre greased 12-cup bundt pan, then pour ½ of the cocoa batter over the pumpkin batter. This should continue until there is no more batter. Batter in the cake pan should be layered pumpkin, cocoa, pumpkin, cocoa. You do not need to swirl the batter.
10. Bake cake for 60-65 minutes or until skewer inserted into the center of the cake comes out mostly clean.
11. Allow cake to cool 15-20 minutes before inverting onto a wire rack to cool completely.
12. While cake is cooling prepare cream cheese icing by combining all ingredients until smooth.
13. Add icing to cooled cake and transfer to cake stand or cake container.