

# Holiday Bundt Cake - Autumn on a Fork

(by Tiffany Thomas - 2014)

## ***Ingredients:***

2 cups all-purpose King Arthur Flour  
2 tsp baking soda  
2 tsp ground cinnamon  
1/4 tsp freshly grated nutmeg  
Pinch of salt  
1 1/2 tsp grated fresh ginger (or 1 tsp ground ginger)  
1 1/4 sticks (10 tbs) unsalted butter (at room temp)  
1 cup sugar  
1/2 cup packed light brown sugar  
2 large eggs (room temp)  
1 tsp pure vanilla extract  
1 1/4 cup canned pumpkin puree  
1 large apple, peeled, cored and finely chopped  
1 cup cranberries, halved or coarsely chopped  
1 cup pecans, coarsely chopped

## ***Topping:***

4 oz cream cheese  
1 cup confectioner's sugar  
1 tsp vanilla  
1-2 tsp milk  
Toasted pecans

Center a rack in the middle of the oven and preheat to 350 degrees.

Butter a 12 cup Bundt pan. Don't place the pan on a baking sheet, you want the ovens heat to circulate freely through the bundt pan's inner tube.

Whisk together the flour, baking soda, cinnamon, nutmeg, salt and ginger.

Working with an electric mixer, in a separate large bowl, beat the butters and both sugars together at medium speed until light and fluffy. Add eggs 1 at a time, and beat for one minute after each addition. Beat in the vanilla. Reduce the mixer to low speed and add the pumpkin and chopped apple. Still on low speed, add the dry ingredients, mixing only until they are incorporated. With a rubber spatula, stir in the cranberries and the pecans. Scrape batter into the bundt pan and smooth the top.

Bake for 60-70 minutes , or until a thin knife inserted comes out clean. Transfer to a wire rack, and cool for 10 minutes before removing from pan, then cool to room temp on a rack.

## ***For the topping:***

Mix the cream cheese, confectioners sugar, vanilla and 1 tsp milk together. Mix on medium speed and add the other tsp milk if needed to reach desired consistency. Frost just the top of the cake and top with toasted pecans. Enjoy while still slightly warm from the oven. Yum!