Pumpkin Bundt Cake with Cream Cheese Frosting

Cake : 4 eggs
1 2/3 cups of granulated sugar
1 cup of vegetable oil
1 15-ounce can of pumpkin puree
2 cups of all-purpose flour
2 teaspoons of cinnamon
1/2 teaspoon of pumpkin pie spice
1 teaspoon of baking soda
2 teaspoons of baking powder
1 teaspoon of salt
2 ounces of sweetened condensed milk

Frosting: 1 8-ounce package of cream cheese
1 stick of butter
2 tablespoons of meringue powder
1 tablespoons of vanilla extract
6 cups of sifted powdered sugar
1 tablespoon of cinnamon and sugar for garnishing

Preheat oven to 350 degrees Fahrenheit. Spray your bundt pan with non-stick spray. (one big bundt pan or 8 mini bundt pans)

Beat eggs, sugar, oil, and pumpkin puree together until smooth. Slowly add flour to pumpkin mixture. Add all the spices, baking soda, and baking powder. Pour the cake batter into the bundt pan(s). Bake at 350 for 25 minutes.

As soon as it comes out of the oven insert a toothpick into the cake numerous times. Pour the sweetened condensed milk on top of the cake. The cake will absorb this yummy goodness. Allow the cake to cool for 10 minutes in the pan(s). After that time is up, remove the cake from the pan(s) and finish allowing it to cool completely. While it completes cooling mix up the cream cheese frosting. Mix the cream cheese and the butter together until creamy. Add the meringue powder and vanilla extract. Slowly add a little bit of powdered sugar at a time. Continue mixing until it is super creamy.

Place a quart size baggie inside a cup with the zipper edge pulled over the cup's edge. Scrape the icing into the baggie. Remove the baggie from the cup, twist the top closed, and cut one corner of the baggie with scissors. Now you can decorate the bundt cake(s) with the frosting. Lastly, sprinkle some cinnamon and sugar mixture on top of the frosting. Enjoy!

Yield 8 servings

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