

# PUMPKIN CAKE & GLAZE



## Ingredients:

### Cake:

- 1 box yellow cake mix
- 1 (15 oz) can pumpkin puree

### Glaze:

- 1-1/2 cups confectioners' sugar
- 3 tbsps apple cider
- 3/4 tsp pumpkin pie spice



## Instructions:

1. Preheat oven to 350 degrees.
2. Empty the contents of the boxed cake mix and pumpkin puree into a large bowl. Using a hand mixer or stand mixer beat until well incorporated. The batter will be very thick, but will come together nicely.
3. Pour batter into a greased 7 x 11 X 2 pan. (This is the small, rectangular-sized pan from your Pyrex set.)
4. Bake for 28 minutes or until a toothpick inserted in the center comes out clean. Do not overbake.
5. Let cool for 5-10 minutes in the pan, then flip onto a platter.
6. Make the glaze while you're waiting.
7. Combine powdered sugar, apple cider and pumpkin pie spice. Glaze should be thick but pourable. Add more sugar or cider if needed. Pour over the cake while still warm. Reserve some to pour over each slice when served. Serve warm or room temperature.

Recipe presented by: noblepig.com



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