



# PUMPKIN CHAI BUNDT CAKE

YIELDS: 12 SERVINGS

This Pumpkin Chai Bundt Cake is not your average pumpkin spice recipe. The key to ensuring maximum tenderness is brushing chai tea over it before glazing. Full of heartwarming flavours, this is the perfect recipe to save for the fast approaching holiday festivities.



## Ingredients

### CAKE

- ¾ cups unsalted butter, softened
- 1 cup cane sugar
- ½ cup dark brown sugar
- 1 tsp vanilla extract
- 3 eggs
- zest of an orange
- 2 ½ cups Anita's Organic All Purpose Flour
- 3 tsp baking powder
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves
- 1/4 tsp freshly grated nutmeg
- 1/4 tsp salt
- ½ cup whole milk + 1 tsp lemon juice
- 4 tbsp brewed chai tea
- 1 ¾ cup canned pumpkin purée

### CHAI TEA BRUSHING MIXTURE

- 8tbsp simple syrup
- 4 tbsp strongly brewed chai tea

### GLAZE

- 1 cup icing sugar
- a few tablespoons strongly brewed chai tea

## Instructions

1. Preheat the oven to 350 F. Brush a 9 inch bundt pan with softened butter and dust with flour shaking out any excess.
2. Steep your tea bags to make sure you have a nice strong brew and set aside until needed.
3. In a large bowl mix together the softened butter, sugar and vanilla with a wooden spoon or hand beaters until light and fluffy, scraping the sides and bottom of the bowl as needed.
4. Add the eggs, one at a time, and beat until combined. Mix in the orange zest.
5. Sift all the dry ingredients together in a bowl.
6. Mix the following wet ingredients together in a bowl: milk, lemon juice and chai.

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7. Set aside the pumkin puree for adding once the other wet and dry ingredients are incorporated. Alternate adding the dry and wet cake ingredients into the batter, starting and ending with the flour. Mix in the pumpkin purée until the batter is smooth.
8. Pour the batter into the prepared tin and smooth out with a spatula or the back of a spoon.
9. Bake for 50-55 minutes on the lowest oven shelf. The cake is ready when a skewer inserted in the center comes out clean
10. Let the cake cool in the tin. Carefully turn out onto a platter, loosening the edges with a knife if necessary.
11. Once removed from the pan slowly spoon or brush over the simple syrup and tea mixture until it gets absorbed into the cake. You may not need to use it all, as you do not want to over saturate the cake.
12. Mix the icing sugar with enough hot chai tea to reach a pouring consistency. Drizzle the glaze over the cake. Dust with a little ground cinnamon and serve.

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