



Keller's Pumpkin Honey Bun Cake

Are pumpkins the only thing you like about the fall season? Then this yummy pumpkin cake (courtesy of Chef Kellie) is for you!

Ingredients:

For the Cake Batter

- 1 box super moist yellow cake mix
- ½ cup vegetable oil
- 4 eggs
- ½ cup sour cream
- ¾ cup canned pumpkin (*not pumpkin pie mix*)
- 2 ½ teaspoons pumpkin pie spice
- ¾ cups brown sugar
- ½ cup chopped walnuts

For the Glaze

- 1 cup powdered sugar
- 2 tablespoons milk
- 1 teaspoon vanilla

Directions:

1. Preheat oven to 350 °F.
2. Grease the bottom and sides of a 13x9 inch baking pan.
3. Place the cake mix, oil, eggs, sour cream, pumpkin and pumpkin pie spice in a large bowl.
4. Beat with an electronic mixer on medium speed about 2 minutes until ingredients are just incorporated.
5. Measure out 2 cups of batter, place the batter onto the bottom of your prepared pan.

6. In a small bowl combine the walnuts with the brown sugar. Toss to combine.
7. Sprinkle evenly over the cake batter.
8. Spoon the remaining batter evenly over the filling.
9. Using a spatula, carefully spread batter over the filling to the edges of the pan.
10. Place in the oven and bake about 30 – 40 minutes or until a toothpick inserted comes out clean.
11. Remove the pan to a cooling rack.

Make the glaze:

1. Place the powdered sugar, milk, and vanilla in a medium bowl.
2. Whisk to combine.
3. Pour the glaze over the top of the hot cake, using a spatula to cover the entire cake with glaze.
4. Cool the cake completely before serving.