



DOVE Mini Pumpkin Bundt Cakes
RECIPE

DOVE Mini Pumpkin Bundt Cakes



TIME 30 minutes
INGREDIENTS 14 items
MAKES 6 servings

Chocolate and pumpkin make a delicious flavor combination in this festive dessert that's perfect for any Halloween celebration.

INGREDIENTS

- 1 cup all-purpose flour
- 1 1/4 tsp pumpkin pie spice, divided
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup butter, softened
- 3/4 cup packed brown sugar
- 1 egg, at room temperature
- 3/4 cup canned pure pumpkin purée
- 1/4 cup non-fat Greek yogurt

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- 1 tsp vanilla extract
 - 12 DOVE PROMISES Dark Chocolate, finely chopped
 - 1/4 cup heavy or whipping (35%) cream
 - 6 cinnamon sticks

Instructions:

1. Preheat oven to 350°F. Grease 12-cavity mini bundt pan with cooking spray.
2. In medium bowl, whisk together flour, 1 tsp pumpkin pie spice, baking powder, baking soda and salt.
3. In large bowl, using electric mixer, beat together butter and brown sugar until light and fluffy. Beat in egg and scrape down sides. Beat in pumpkin purée, yogurt and vanilla until well combined. Stir in flour mixture until combined.
4. Divide batter evenly among prepared pan cavities, filling about two-thirds full; bang pan on table to level out batter.
5. Bake for 18 to 20 minutes or until tester inserted into center of cakes comes out clean. Let cool completely in pan on wire rack.
6. Remove cakes from pan. Trim bottom of each cake to remove any domes (this is the top of cake when baked; this will create a seamless pumpkin when you join 2 cakes together).
7. Transfer chopped DOVE Dark Chocolate Promises and cream to microwave-safe bowl. Microwave on MEDIUM heat, stirring every 30 seconds, for 60 to 90 seconds or until smooth and melted.
8. Drizzle 1 tsp melted chocolate mixture onto cut side of 6 cakes, making sure that chocolate is closer to center of cake to prevent glaze from showing. Stack each of these cakes with another cake, cut side down, to create a pumpkin shape. Arrange stacked cakes on parchment paper-lined baking sheet.
9. Spoon top of each pumpkin cake with 1 tbsp melted chocolate mixture, letting glaze drip down sides of cake. Sprinkle each with remaining pumpkin pie spice and garnish center of each pumpkin with cinnamon stick to resemble a stem. Let cakes stand for 20 to 30 minutes or until chocolate glaze is set. Serve a half cake for each serving.
10. Alternatively, substitute cinnamon stick with pretzel stick for stem.

NUTRITIONAL INFORMATION:

Per 1/12 recipe (1/2 cake)

Calories	230
Fat	13g
Saturated Fat	8g
Cholesterol	45mg
Sodium	150mg
Carbohydrate	28g
Fiber	1g
Sugars	18g
Protein	3g

Nutrition note: the recipe makes 12 servings since each cake serves 2 (1/2 cake per

servings).

More Recipes Like This



[DOVE® Dark Chocolate Pumpkin Shortbread Bars](#)

Cooking time

40 minutes

Ingredients

14 items



[DOVE Dark Chocolate Covered Candied Orange Peel](#)

Cooking time

45

Ingredients

3 items



MINI ESPRESSO MOLTEN LAVA CAKES

Cooking time

10 mins

Ingredients

9 items



Dove Promises Shaken Latte

Cooking time

15 minutes

Ingredients

6 items

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