



SENSORY WINERY & ART GALLERY
Pumpkin Pound Cake with Honey-Orange Glaze

Pair with Sensory's Xero White wine

INGREDIENTS

Cake

1 tablespoon all purpose flour
1 (15 ounce) can pumpkin
3/4 cup granulated sugar
3/4 cup packed brown sugar
1/2 cup butter, softened
4 large eggs
1 teaspoon vanilla extract

3 cups all purpose flour
1 1/2 teaspoon pumpkin pie spice
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup buttermilk

Glaze

1/3 cup honey
2 tablespoons fresh orange juice

DIRECTIONS

Cake

Preheat oven to 350 degrees. Grease a 10-inch spring form pan and dust with flour. In a large bowl blend sugars and butter. Add eggs 1 at a time, beating well after each addition. Beat in pumpkin and vanilla. Set aside. In separate bowl add 3 cups of flour and next three ingredients. Add flour mixture and 3/4 cup buttermilk alternately to sugar mixture. Spoon batter into prepared pan. Bake at 350 degrees for 55 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack. Remove sides from pan and cool completely on wire rack.

Glaze

Combine honey and juice in a small saucepan over medium heat. Cook 2 minutes, stirring constantly. Pour glaze over cooled cake just prior to serving.