

Pumpkin Cream Cheese Bundt

Ingredients:

- 1 (15.25 ounce) yellow cake mix
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 4 Tablespoons vegetable oil
- 2 egg
- 1 cup solid-pack pumpkin
- Oil for brushing

Filling Ingredients:

- 2 pkg of 8 oz cream cheese, softened (16oz total)
- 1 tsp vanilla extract
- 2/3 cup sugar

Glaze Ingredients:

- 1 1/2 cup powdered sugar
- 2 Tablespoons milk
- 2/3 cup walnuts, chopped

Instructions:

1. Preheat your oven to 350°F (180°C). Oil your bundt tin.
2. For the cake: Using a wooden spoon, combine the cake mix, cinnamon, nutmeg, oil, egg, and pumpkin.
3. Using a hand mixer, bring together the filling ingredients. Beat or whip until fluffy.
4. Spread 1 cup of the cake batter along the bottom of the pan.
5. Carefully spoon the filling on top of the batter and spread evenly (making sure to clean the sides of the bundt pan if you get filling on the sides (it will show)).
6. Top with remaining cake batter and spread evenly.
7. Bake at 350°F (180°C) for 35-40 minutes or until cooked through.
8. Allow the cake to cool completely before turning it out.
9. Whisk together powdered sugar and milk. Drizzle the glaze over the cake and top with the walnuts.