Pumpkin Bundt Cake with Chocolate Glaze

Ingredients

- 9 ounces all-purpose flour (about 2 cups)
- 7.1 ounces whole-wheat flour (about 1 1/2 cups)
- 1 tablespoon baking powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 7 tablespoons unsalted butter, softened
- 3/4 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 teaspoons vanilla extract
- 3 large eggs
- 1/2 cup plain Smooth & Creamy Stonyfield Farms yogurt
- 1 (15-oz.) can pumpkin
- Baking spray
- 1/4 cup whole milk
- 2 tablespoons light-colored corn syrup or golden cane syrup (such as Lyle's)
- 4 ounces bittersweet chocolate, finely chopped

Preparation

Preheat oven to 325°F.

Weigh or lightly spoon flours into dry measuring cups; level with a knife. Combine flours, baking powder, and next 5 ingredients (through nutmeg) in a large bowl.

Place butter and sugars in a bowl; beat with a mixer at medium speed until light and fluffy (about 5 minutes). Beat in vanilla. Add eggs, 1 at a time, beating well after each addition. Combine yogurt and pumpkin in a bowl, stirring with a whisk. Add flour mixture and pumpkin mixture alternately to butter mixture, beginning and ending with flour mixture. Spoon batter into a 12-cup Bundt pan coated with baking spray. Bake at 325°F for 1 hour or until a wooden pick inserted in the center comes out clean. Cool in pan on a wire rack 30 minutes; remove cake from pan. Cool completely on wire rack.

Combine milk, corn syrup, and chocolate in a microwave-safe bowl; microwave at MEDIUM (50% power) 1 minute or until melted, stirring every 20 seconds. Slowly pour chocolate mixture over cooled cake.