



Ingredients



Glaze
 1/3 cup (75 mL) powdered sugar
 1 tbsp (15 mL) milk
 1/3 cup (75 mL) walnuts, chopped

Filling
 1 pkg (8 oz./250 g) cream cheese, softened
 1/2 tsp (2 mL) vanilla extract
 1/3 cup (75 mL) sugar

Cake
 1 1/2 cups (375 mL) yellow cake mix
 1/2 tsp (2 mL) ground cinnamon
 1/8 tsp (0.5 mL) ground nutmeg
 2 tbsp (30 mL) vegetable oil
 1 egg
 1/2 cup (125 mL) solid-pack pumpkin
 Oil for brushing

Quick Cooker Pumpkin Cream Cheese Bundt Cake

MOM
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 HUNGRY
 BOYS

Instructions

- For the cake, combine the cake mix, cinnamon, nutmeg, oil, egg, and pumpkin in the Classic Batter Bowl.
- Whisk the filling ingredients in the Small Batter Bowl until well combined.
- Place the Quick Cooker Fluted Cake Pan on the wire stand and brush it with the oil. Pour 1/2 cup (125 mL) of the cake batter into the pan and spread along the bottom. Pour the filling on top of the batter and top with the remaining cake batter.
- Pour 1 cup (250 mL) of water into the inner pot of the Quick Cooker and lower the pan into the inner pot. Lock the lid and select the CUSTOM setting. Adjust the time to 20 minutes and press START.
- When the timer is up, press CANCEL. Press the steam-release button to manually release the pressure.
- Carefully lift the pan out and remove it from the wire rack.* Let the cake cool in the pan for 10 mins before releasing. Use the Cake Tester & releaser to loosen the cake from the pan and carefully invert onto a cooling rack.
- While the cake is cooling, prepare the glaze by combining the powdered sugar and milk in a small bowl.
- Drizzle the glaze over the cake and top with the walnuts.
- *Safety Tip: Use oven mitts or grips to remove the fluted cake pan from the stainless steel inner pot.

More Ways to Bake! Here's more ways to bake this fantastic cake.

Air Fryer: Use the Quick Cooker Fluted Cake Pan. Place pan on the air fryer tray on the bottom rack. Bake at 350°F (180°C) using the Bake setting for 20 minutes.

Conventional Oven: Use the Quick Cooker Fluted Cake Pan, and bake at 350°F (180°C) for 25 minutes, or, use the Quick Cooker Springform Pan (7 1/4"/18.5 cm) and bake at 350°F (180°C) for 35 minutes.