



FINCH + FENNEL

Nutmeg Bundt Cake

INGREDIENTS:

- 1 Vanilla Cake Mix
- 2 Eggs
- ½ c Sour Cream
- 1 c Water or Milk
- 1 tsp Cinnamon
- 1 Tbsp grated F+F Whole Nutmeg Spice
- Juice & Zest of 1 Orange (2 Tbsp reserved for Glaze)

CAKE GLAZE:

- 1 ½ c Powdered Sugar
- 2 Tbsp Orange Juice & Zest
- 2-3 Tbsp Milk



DIRECTIONS:

1. Preheat the oven to 350°F & grease your Bundt pan.
2. Place cake mix into a mixing bowl with two eggs, sour cream, water or milk, cinnamon, grated F+F Whole Nutmeg Spice & the juice & zest of one orange (reserving 2 Tbsp of juice/zest for glaze).
3. Stir until combined & pour into greased Bundt pan.
4. Place in the oven & bake until the cake has set completely, about 45 minutes.
5. While the cake bakes, make the glaze. Combine powdered sugar with 2 Tbsp orange juice & zest, and mix until it is absorbed. Slowly add in 2-3 Tbsp milk, until you have reached desired glaze consistency.
6. When cake is fully baked, remove from oven and set aside to cool.
7. Once the cake has cooled, carefully remove the cake from the Bundt pan & set it on cake plate or stand. Pour the glaze over the Bundt cake & serve.

Enjoy!

