

Cocoa-swirled pumpkin Bundt

A soft, gently spiced pumpkin Bundt with a cocoa-and-chocolate ribbon through the middle.

Source Dorie Greenspan · Adapted, metric Contains **Wheat · Egg** Last change Rev 01 · First issue
Equipment 12-cup Bundt pan · Stand mixer, paddle · Flexible spatula · Cake tester

Yield · slices	Batter	Pumpkin · % flour	Plan · plus cooling	Oven · 350 °F
12–16	1,637 g	104%	1.5 h	175 °C

Formula

% · flour = 100

Finish, choose one:
confectioners' sugar; card
FR-003 cream cheese
frosting; or a chocolate
glaze. The cake is a year-
rounder without any of
them.

Altitude, 4,700 ft: 2 tsp
soda is generous. Run B
(soda –15%) before
changing the sheet.

Pan: butter and flour a 12-
cup Bundt, or baker's spray.
Outside the formula.

† Doesn't scale in a straight
line past 2×.

Scale by pan

12-cup Bundt	× 1 · 12–16
10-cup	× 0.85 · 50 min
9 × 13 in	× 1 · 40–45 min

Ingredient	%	Grams	Scaled × ____
A Swirl · outside the formula			
☐ Granulated sugar · 3 tbsp	—	38	
☐ Cocoa powder · 1 tbsp	—	6	
☐ Dark chocolate · finely chopped	—	43	
☐ Salt and cinnamon · a pinch each	—	—	
B Cake			
☐ All-purpose flour	100.0	408	
☐ Baking soda † · 2 tsp	2.2	9	
☐ Ground cinnamon † · 1½ tsp	1.0	4	
☐ Ground ginger † · 1½ tsp	0.7	3	
☐ Fine sea salt · ¾ tsp	1.0	4	
☐ Cardamom † · ¼ tsp	0.1	0.5	
☐ Nutmeg † · ¼ tsp, fresh	0.1	0.5	
☐ Neutral oil · 240 ml	53.9	220	
☐ Granulated sugar	73.5	300	
☐ Brown sugar	24.5	100	
☐ Eggs · 3 large, room temp	36.8	150	
☐ Vanilla extract † · 1 tbsp	3.2	13	
☐ Pumpkin puree · 1 can	104.2	425	
Batter	401.2	1,637	

Method Tick each step as done The batter looks broken until the last egg goes in, then turns satiny. Keep going. Pure pumpkin puree, not pie filling. Libby's is the least watery.	01	Prep. Rack in the middle; heat the oven. Butter and flour the Bundt; tap out the extra.	— 175 °C 350 °F	☐
	02	Swirl. Stir sugar, cocoa, salt, cinnamon and the chopped chocolate together; set aside.	—	☐
	03	Dry. Whisk flour, soda, cinnamon, ginger, salt, cardamom and nutmeg.	—	☐
	04	Cream. Paddle the oil and both sugars on medium until it looks like wet sand.	2 min Wet sand	☐
	05	Eggs. One at a time, a minute each, scraping often. It looks broken until the last one.	3 min Satiny	☐
	06	Pumpkin. Speed down; blend in the vanilla and the puree.	—	☐
	07	Dry in. Mixer off. A third of the dry; pulse, then low. Scrape; half the rest; then the last.	— Just blended	☐
	08	Finish. A few turns by hand with the spatula to catch the bottom of the bowl.	—	☐
	09	Layer. A third to half the batter in; smooth. Spoon the swirl over, off the sides. Rest on top.	— Pan half full	☐
	10	Bake. Until puffed, cracked on top and pulling from the sides. Tester clean; miss the swirl.	55–60 min ≈ 96 °C inside	☐
	11	Rest. In the pan 10 min; turn out onto a rack. Cool fully before dusting, frosting or glazing.	10 min Until cold	☐

Done when

And how it keeps

Done when

Top	Puffed, cracked, pulling from the sides
Tester	Clean — poke beside the swirl, not through it
Inside	≈ 96 °C, if you probe

Keeps

Room temp	4 days, wrapped
Frozen	1 month, unglazed; thaw in the wrapper

If it goes wrong Most likely cause first	Swirl on the bottom	Too little batter under it. Put a full half in first; keep the swirl off the sides
	Batter looks curdled	Normal until the last egg. Keep beating a minute; it turns satiny
	Sunk in the middle	Underbaked, or soda past its date. Bake to cracked and pulling away
	Stuck in the pan	Cooled past 10 min, or corners not floured. Time it; tap out the extra flour
	Glaze smushed after freezing	Warm it with a hair dryer for a few seconds; it smooths out

Trials	Variable	Trial A	Trial B	Trial C
Change one variable per trial	Date			
A is the sheet as written.	Change	As written	Soda 8 g	FR-003 vs glaze
B tests the altitude rule for 4,700 ft.	Bake time			
C is the finish for the staff room — FR-003 swipes against a chocolate glaze.	Swirl position			
	Staff rating 1–5			

Revisions	Rev	Date	Change	From
Newest last	Rev 01	2026-09-27	First issue	—

Batch log	Date	Batch ×	Puree brand	Oven
Fill in by hand				
	Bake time	Inside °C	Finish	Notes