Cardamom Pumpkin Cake with Brown Butter Maple Glaze

& Pumpkin Seed Brittle

*Cake:*

3 cups/384 grams Sonora whole wheat flour

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

2 teaspoons ground cinnamon

2 teaspoons ground cardamom (preferably fresh ground)

½ teaspoon allspice

¼ teaspoon ground black pepper

2 cups/440 grams light brown sugar

½ cup/114 grams unsalted butter, room temperature

½ cup olive oil

2 large eggs, room temperature

2/3 cup whole milk Greek yogurt

1 15 ounce can/425 grams fresh or canned pumpkin puree

*Glaze:*

2 tablespoons unsalted butter

1 cup/102 grams powdered sugar, preferably sifted

Pinch of salt

¼ cup maple syrup

*Pumpkin Seed Brittle:*

3 tablespoons pumpkin seeds

½ tablespoon butter

1 tablespoon maple syrup

Preheat oven on the convection setting to 350 degrees, and grease and flour a 10” bundt pan.

In a stand mixer, cream together brown sugar, olive oil and butter until very light and fluffy, at least 2 minutes. Add the eggs one at a time, mixing well in between. Add the pumpkin and yogurt and blend.

In a separate bowl, combine the flour, baking powder, baking soda, salt, cinnamon, cardamom, allspice, and pepper. Add to the wet ingredients, mix for 10 seconds, scrape the bowl, then mix again until they are just incorporated.

Spoon the batter into the prepared pan and smooth with a rubber spatula to force out air bubbles. Bake 50 to 55 minutes or until a toothpick comes out clean.

Let the cake rest for 5-10 minutes, then invert on to a wire rack, making sure edges look loose. Cool completely.

To make the glaze, melt the butter in a small frying pan stirring until it starts to brown, then remove from heat immediately to prevent burning. It should be medium brown and smell nutty. Let it cool slightly then pour into a small bowl and add maple syrup, powdered sugar, and salt. Adjust thickness with a drop of water or milk, or add more powdered sugar.

To make the brittle, use the same pan and lightly toast the pumpkin seeds. Add butter and syrup and pour the whole mixture onto a piece of parchment paper. When cool scrape up the seeds and sprinkle on the frosted cake.