

Kabocha-Maple Sour Cream Bundt Cake with Maple-Vanilla Glaze

Kabocha squash has a rich, yellowy flesh that mashes up soft and smooth (like canned pumpkin) when it's cooked. To roast it, slice a kabocha roughly in half and remove the seeds with an ice cream scoop. Roast cut side-down on a parchment- or silpat-lined baking sheet (no need to oil it) at 400 degrees until the skin is easy to poke with a fork, about an hour. (Timing will depend on the size and age of the squash.) Let the squash cool, peel away the skin and any other tough pieces, and mash the squash like you would potatoes, until smooth.

If you're afraid of cutting the squash, you can also put the entire thing – stem and all – into the oven, and bake it a bit longer. Just be sure to scoop out the seeds and stringy stuff before you mash the flesh.

TIME: 30 minutes active time

MAKES: About 16 servings

For the cake:

2 sticks (1 cup) unsalted butter (at room temperature), plus more for pan

1 1/2 cups all-purpose flour, plus more for pan

1 cup whole wheat pastry flour

2 teaspoons baking powder

1 teaspoon baking soda

1/4 teaspoon salt

1 cup sugar

2 large eggs

1 cup sour cream (8 ounce container)

1/4 cup maple syrup

2 teaspoons vanilla

1 1/2 packed cups mashed kabocha squash

For the glaze:

3/4 cup confectioners' sugar

1 tablespoon maple syrup

1 teaspoon vanilla

2 teaspoons water (plus more, if necessary)

2 tablespoons chopped toasted nuts, such as hazelnuts, pecans, or walnuts (optional)

Preheat the oven to 350 degrees. Generously (and carefully) flour and butter a bundt cake pan, and set aside.

Whisk the flours, baking powder, baking soda, and salt together in a bowl, and set aside.

Using a stand mixer fitted with the paddle attachment, whip the butter and sugar together on medium speed until light, 3 to 4 minutes. Add the eggs one at a time, scraping down the sides of the bowl and mixing between additions. Stir the sour cream, maple syrup, and

vanilla together in a bowl. With the machine on low, alternate adding the dry and wet mixtures – first some of the flour, then some of the cream, then flour, cream again, and finally flour. When just mixed, add the squash, and mix on low until uniform in color.

Transfer the batter to the prepared bundt cake pan, smooth the top, and bake (I find it easier to transfer if it's on a baking sheet) until a toothpick inserted into the center comes out with just a few crumbs, and the top springs back when touched lightly, about 40 to 45 minutes.

Let the cake cool 10 minutes in the pan, then carefully invert onto a serving platter. When cool to the touch (after about an hour), make the glaze: Whisk the sugar, syrup, vanilla, and water together until smooth, adding additional water if necessary to make a thick, barely pourable glaze. Drizzle the glaze (or pour it right out of the bowl) along the crown of the cake, allowing it to ooze down the inside and outside of the cake. Sprinkle immediately with nuts, if using.

Once the glaze has dried, the cake keeps well, wrapped in plastic, at room temperature, up to 3 days.

MAKE AHEAD: Cake can also be made ahead, wrapped in foil and plastic, and frozen up to 1 month. Glaze after defrosting at room temperature.