



Tubular Titan

A fluted pan, invented in Minnesota, changed the shape of American baking

IF AN EXPRESSION of affection could manifest itself in the form of a cake, a bundt would be as close to a hug as one could get. There is nothing about this oversize doughnut-shaped confection—with its genuine 1950s-era charm and simple preparation—that's not to like.

For all my heartfelt appreciation of the bundt cake, I had never much considered its inventor until I read that one H. David Dalquist—owner and designer of a cookware company called Nordic Ware—had died, at age 86. The Minneapolis, Minnesota, native designed the bundt cake pan back in 1950. According to Dalquist's son David, the idea came to his father when a group of immigrant Jewish women who were members of the Minneapolis chapter of Hadassah (the community service and philanthropic organization) approached the entrepreneur about creating for them a pan like one they'd used in Germany, which was fluted with folds to allow for ease of cutting. The women referred to the vessels as “bund pans,” *Bund* in German meaning an organization or group. Dalquist re-created the pan, added a *t* to the end of its name, and trademarked his product.

Initially, sales were unremarkable. Then something exciting happened. In 1966, a Texas woman named Ella Helfrich won the Pillsbury Bake-Off with a bundt cake (hers was a chocolate number called Tunnel of Fudge). Suddenly, the tubular titan of cakes found fans far beyond the Hadassah ladies, and pan sales skyrocketed. Fifty million bundt pans have been made since then. Thank the good Lord for that. —Kelly Alexander

RECIPE

Lillian Bogas's Harvey Wallbanger Bundt Cake

SERVES 8-12

This recipe comes from Lillian Bogas, mother-in-law of a friend of author Kelly Alexander's. Bogas decorated every party table with one of these cakes.

FOR THE CAKE:

- 2 tsp. butter
- 2 tbsp. flour
- 1 box yellow cake mix (about 4 1/2 cups mix)
- 1 cup vegetable oil
- 4 eggs
- 1/4 cup Galliano liqueur
- 1/4 cup vodka
- 1 3.4-oz. packet instant vanilla pudding mix
- 3/4 cup orange juice

FOR THE GLAZE:

- 1 cup confectioners' sugar, sifted
- 1 tbsp. orange juice
- 1 tbsp. Galliano liqueur
- 1 tsp. vodka

1. For the cake: Preheat oven to 350°. Grease a 10-cup bundt pan with butter, dust with flour, shake out excess flour, and set aside. Put cake mix, oil, eggs, Galliano, vodka, pudding mix, and orange juice into a large mixing bowl and beat with an electric mixer on medium speed until well combined. Pour batter into prepared pan and bake until cake is golden brown and a wooden skewer inserted into center of cake comes out clean, 45-50 minutes.

2. Let cake cool on a cooling rack for 10 minutes, then invert onto a serving plate.

3. For the glaze: Put confectioners' sugar, orange juice, liqueur, and vodka into a small bowl and stir until well combined.

4. Drizzle glaze over still-warm cake. Let cake cool completely, then transfer to a cake plate.