



# V's Pumpkin Chocolate Chip Vanilla Bourbon Cake

---

## Ingredients

Dry:

- 1 and 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 3 teaspoons ground cinnamon
- 1/8 tsp ground nutmeg
- 1/8 tsp ground cloves
- 1/2 tsp ground ginger

Wet:

- 2 large eggs
- 1/2 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 and 1/2 cups pumpkin puree (canned)
- 1/2 cup olive oil
- 1/2 c sour cream
- 1 cup semi-sweet chocolate chips\*
- 2 tsp vanilla bourbon extract

## Directions

Preheat oven to 375° F.

Mix all dry ingredients in separate bowl and set aside.

Place sugars and eggs in mixer and beat until creamy. Add each remaining wet ingredient, mixing each time until all ingredients are incorporated.

Stir in dry ingredients until blended and then stir in chocolate chip morsels. Pour into 9" square pan lined with parchment paper.

Bake at 375° F for 20–30 minutes until browned and knife inserted comes out clean.

Serve with a dusting of powdered sugar! xxV

# HOUSE OF VALENTINA