



V's Spiked Pumpkin Chocolate cake

Directions

Ingredients:

Wet:

4 large eggs

1 c olive oil

1 c light brown sugar

½ c turbinado sugar

1 c pumpkin puree

2 tsp vanilla

1 tbsp ouzo

Dry:

2 c flour

2 tsp baking powder

1 tsp baking soda

2 tsp ground cinnamon

⅛ tsp ground cloves

¼ c cocoa

pinch salt

½ bag chocolate morsels

IMix all dry ingredients together in separate bowl.

In stand mixer, add oil, sugars and eggs and beat on high until fluffy. Add remaining wet ingredients, one at a time, and beat on low until all ingredients are mixed.

Slowly add in dry ingredients then mix on medium until batter is light and fluffy (just a minute should be enough.). Slowly stir in chocolate morsels.

Pour into sprayed bundt pan and bake at 375° for 30-40 minutes, until knife inserted into center comes out clean.

Allow to almost cool before turning over on cooling rack. When cake is completely cooled, sprinkle with powdered sugar and serve with a scoop of ice cream! Enjoy! xxV

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