

Pumpkin Chocolate Chip Cake

Ingredients:

- 1 cup oil
- 1 ½ cups sugar
- 4 eggs
- one 15 oz. can of pumpkin puree
- 1 tsp. vanilla
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 tspn cinnamon
- 1 tspn ginger
- 1 tspn nutmeg
- ½ teaspoon salt
- 3 cups flour
- 1 cup chocolate chips

Directions:

- Mix oil with sugar, eggs, vanilla and pumpkin.
- In a separate bowl combine baking powder, baking soda, salt, spices with the flour.
- Slowly add the dry ingredients to the wet ingredients.
- Add chocolate chips in the end.
- Grease a bundt pan.
- Pour into a well greased cake pan. Can also use muffin tins if you want to make individual cakes. It is a very heavy batter. I suggest splitting it up to multiple pans.
- Bake in a preheated oven at 350 degrees for 40 minutes. Check the center with the toothpick test. I suggest once the sides start to bake well reduce the oven temperature to 325 and slowly bake for additional time as needed.