THE J.M. SMUCKER Co

Chocolate Pumpkin Spice Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr 10 mins	16	N/A

Ingredients

- **Cake:**
- 2 cups (500 mL) pure pumpkin puree (not filling)
- 4 eggs
- 1 cup (250 mL) vegetable oil
- 1 1/2 tsp (7 mL) vanilla
- 1 cup (250 mL) **Carnation®** Evaporated Milk, any type
- 1 3/4 cups (425 mL) brown sugar
- 3 1/2 cups (825 mL) **Robin Hood®** Best for Cake and Pastry Flour

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- 1 1/2 tsp (7 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) cinnamon
- 2 tsp (10 mL) pumpkin pie spice
- 3/4 cup (175 mL) cocoa
- 1 cup (250 mL) semi-sweet chocolate chips
- **Glaze:**
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, any type
- 2 oz (56 g) unsweetened chocolate, chopped

Directions

Step 1:

Preheat oven to 350°F (175°C). Grease a 10 cup (2.5 L) bundt pan. Line a baking sheet with parchment paper.

Step 3:

Beat first 6 ingredients together in large mixing bowl. Beat in flour, baking soda, salt, spices, and cocoa. Mix in chocolate chips. Pour into prepared pan. Place pan on baking sheet. Bake in preheated oven 65 to 70 minutes, or until top is peaked and cracked and toothpick inserted in centre comes out clean. Cool on wire rack and then remove from pan.

Step 5:

Heat condensed milk and chocolate in small saucepan over low heat, stirring, until chocolate is melted, and mixture is smooth. Remove from heat and let cool until desired thickness. Pour over cooled cake.

Images

