

Pumpkin Cake

- 2.75 cups flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1 cup vegetable oil (or olive oil)
- 4 large eggs
- 1 cup packed brown sugar (light or dark are okay)
- 3/4 cup sugar
- 1 teaspoon vanilla
- 1 15-ounce can 100% pure pumpkin puree (not pumpkin pie filling)



Optional items to add: 1.25 cup mini chocolate chips and/or chopped nuts

1. Preheat oven to 350°. Whisk flour, baking soda and spices in a large bowl. Set aside.
2. Whisk oil, eggs, sugars, vanilla and pumpkin puree until smooth.
3. If whisking entirely, pour wet mixture into dry mixture and whisk until well combined and smooth. If using a mixer, pour wet mixture into dry mixture and beat until well combined and smooth. Fold in chocolate chips and/or nuts if adding.
4. Spray Bundt pan with Pam baking spray with flour. Pour batter into Bundt pan.
5. Bake for 55-65 minutes until toothpick comes out clean with a few crumbs. Cool on rack for two hours then invert on rack and completely cool.
6. Leave plain or sift powdered sugar or make a cream cheese frosting.
7. Store any leftovers tightly sealed for several days. Leftover slices are delicious heated with a scoop of ice cream.