

# Chocolate Chunk Pumpkin Spice Bundt Cake

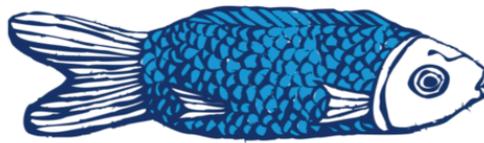
## Ingredients

- 14 tablespoons unsalted butter, room temperature, separated
- 2 1/4 cups all-purpose flour and extra to prepare the pan
- 1 teaspoon cinnamon
- 3/4 teaspoon ground allspice
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 15 ounce can pumpkin (not pie filling)
- 1 tablespoon instant coffee
- 3/4 cup whole buttermilk, well shaken
- 1 teaspoon vanilla
- 1 1/4 cups granulated sugar
- 3 large eggs
- 2 4 oz Semi-sweet Ghirardelli Premium Baking Bars, rough chopped
- **Cream Cheese Frosting Option:**
- 2 8 packages of cream cheese, chilled
- 11 tablespoons unsalted butter, room temperature
- 1 tablespoon high quality vanilla
- 1 ounce of semisweet chocolate shavings
- **Glaze Frosting Option:**
- 2 tablespoons plus 2 teaspoons well-shaken buttermilk
- 1 1/2 cups confectioners sugar
- Two dashes of food dye (Orange for fall, red or green for winter, plain white for the rest of the year)

## Making It

- Set oven to 350 degrees, use 2 tablespoons of the softened butter to cover the inside of the bundt pan then dust with flour, tapping out the excess.
- Combine the flour, baking powder, baking soda, cinnamon, allspice, and salt in a bowl by putting it all in a metal sieve then tapping it into a bowl.
- Whisk together pumpkin, 3/4 cup buttermilk, instant coffee, and vanilla in another bowl.
- Beat the remaining 12 tablespoons of butter and granulated sugar in stand mixer mixer fitted with the paddle attachment, at medium-high speed until bright and smooth (this should take 5 minutes or less), then add eggs and beat for 1 minute. Lower the speed to between medium and low, add half the flour mix the half the pumpkin mixture and repeat then keep add chocolate and mix until batter is smooth--stop right then.

- Spoon batter into pan then, smooth out top then bake for 45 to 50 minutes. Use a wooden skewer to make sure cake is done, put through the center and comes out clean (the chocolate will be melted so will come out, but you are looking for cake.)
- Cool cake in pan for 30 minutes, then invert a rack over cake and reinvert cake onto rack. Cool 10 minutes more.
- Pick your cake frosting:
- **Cream cheese:** In a stand mixer fitted with the paddle attachment, add the butter and cream cheese and mix on medium until silky smooth and fully incorporated. Stop the mixer, scrape down the sides then add the vanilla and confectioners sugar, mix until smooth -- you might have to scrape down the sides again. Cover the cake with the frosting and sprinkle chocolate shavings evenly.
- **For the Glaze:** Mix the buttermilk, confectioners sugar and food die, drizzle over cake.



**Le Poisson Bleu**

RELAX. THEY NEVER KNOW WHAT YOU ACTUALLY PLANNED TO SERVE THEM...