

Pumpkin Chocolate Chip Cake – It's Pumpkin Season!

Ingredients:

Difficulty:

(makes 1 loaf, with a pan of dimensions: 26x10x7.5cm)(recipe adapted from The Java Cupcake blog)

1 2/3 cup / 4 dl flour

1 cup / 2.4 dl granulated white sugar

1/2 tsp salt

1/2 tsp baking powder

1/2 tsp baking soda

1 cup / 2.4 dl pumpkin puree (canned or homemade, read above)

3 eggs

3/4 cup / 12 tbsp vegetable oil

1 tsp / 5 ml vanilla extract

1/4 cup / 4 tbsp sour cream

1 cup & 1/4 cup / 2.4 dl & 4 tbsp chocolate chips, divided

Instructions:

1. Preheat the oven to 180C. Grease your pan.
2. Sift flour, sugar, salt, baking powder and baking soda in a mixing bowl.
3. In another, medium bowl, put pumpkin puree, eggs, vegetable oil, vanilla extract and sour cream.
4. Whisk the wet ingredients (or use a hand mixer if you like) until they are incorporated.
5. Pour wet ingredients mixture into sifted flour mixture. Add 1 cup of chocolate chips and fold.
6. Pour the batter in the pan. Spread remaining 1/4 cup chocolate chips on the surface of the cake. Bake in the middle rack of the oven for about 70 minutes, or until a toothpick inserted in the middle comes out clean. Once baked, let the cake cool inside the pan and then take it out and serve.