

Chocolate Pumpkin Cake

Stacy Pereira

Cake:

- 2 ½ cups all purpose flour
- 2 Tbsp all purpose flour
- 1 cup cocoa
- 2 Tbsp cocoa
- 1 ½ cup dark brown sugar
- 1 ½ cup sugar
- 2 ¼ stick butter
- 1 Tbsp baking powder
- 1 ½ tsp baking soda
- 2 ½ tsp cinnamon
- ¾ tsp nutmeg
- ¾ cup buttermilk
- 5 large eggs
- 1 ½ tsp vanilla

1. Preheat oven to 325 degrees
2. Sift flour, cocoa, baking powder, baking soda, and spices together. Set aside.
3. In a mixing bowl, add butter, brown sugar and white sugar. Mix till fluffy.
4. Add eggs one at a time
5. Add Pumpkin, buttermilk, and vanilla to sugar mixture
6. When combined, add dry ingredients and beat on low until incorporated
7. Place batter into cake pan or cupcake pans and bake until toothpick come out clean. Cupcakes will take about 15 minutes and cake will be about an hour.

Icing:

- ½ cup softened butter
 - 1 tsp salt
 - 2 tsp vanilla
 - 6 cups powdered sugar
 - ½ cup of pumpkin puree
1. Mix butter and sugar together until well combined.
 2. Add salt, pumpkin, vanilla and mix for about 4 to 5 minutes
 3. Add food coloring if desired.

Recipe Courtesy of McLeod Farms, www.macspride.com