Super Yummy Pumpkin Cake
by Chef Charity

Prep Time: 15 minutes

Cook Time: 40 minutes

Total Time: 55 minutes

Ingredients:

2 cups sugar
1 cup vegetable oil
4 large eggs (to make this "egg free" use 7 oz of ostrich or emu egg;
premixed, meaning yolk and white mixed together)
2 cups all-purpose flour (to make this gluten free, substitute your
favorite gluten free flour or baking mix, I prefer Pamela's Pancake and
Baking Mix)
2 teaspoons baking soda
1 teaspoon freshly ground nutmeg
1 Tablespoon pumpkin pie spice
1/2 teaspoon ground ginger
1 teaspoon baking powder
1/2 teaspoon salt
1 Tablespoon vanilla
2 cups pumpkin puree or cooked mashed pumpkin
Optional; 1/2 cup chopped pecans or ¾ c. mini chocolate chips

Preparation:

Combine sugar, vegetable oil, vanilla and eggs in a large mixing bowl;
mix well. Sift dry ingredients into a separate bowl; stir into oil mixture,
beating well. Stir in pumpkin puree. (Stir in optional nuts or chocolate
chips)
Pour batter into a greased and floured bundt cake pan. Bake at 350°
for 45 to 55 minutes until toothpick inserted comes out clean. Turn out
onto rack to cool. Invert onto a cake plate, and pour pumpkin
chocolate ganache over the top, and serve.

Pumpkin Chocolate Ganache

8 oz. 72% cacao dark chocolate, chopped into small pieces
8 oz. Heavy cream
1 ½ Tablespoons pumpkin pie spice

Place the chopped chocolate in a heatproof bowl. Place the heavy cream and pumpkin pie spice in a small saucepan, and scald, stirring occasionally. Let the spices steep for 5 minutes, then pour the cream over the chopped chopped chocolate. Let sit for 5 minutes, then stir to combine.