

Chocolate-Pumpkin Bundt Cake

<http://butcherblockco.com/blog/fall-baking/>

Cake

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{3}{4}$ cups granulated sugar
- $\frac{3}{4}$ cup unsweetened cocoa powder (not Dutch-process)
- 1 $\frac{1}{2}$ teaspoons baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon cardamom
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon ground cloves

(you could also use 2 teaspoons of pumpkin pie spice in place of the above spices)

- 1 cup buttermilk
- 1 $\frac{1}{2}$ cups pumpkin puree or 1 15-oz can unsweetened pumpkin
- 2 large eggs at room temperature
- $\frac{1}{4}$ cup coconut oil, or any light baking oil
- 1 tablespoon vanilla extract
- 1 $\frac{1}{2}$ cups semi-sweet chocolate chips

1. Preheat oven to 350° F. Spray a 12 cup Bundt pan with cooking spray.
2. Whisk the dry ingredient together in a bowl.
3. Mix together the buttermilk, pumpkin puree, coconut oil, eggs, and vanilla. Gradually add the dry ingredients and mix until just combined. Mix in chocolate chips by hand.
4. Pour the batter into the prepared pan. Bake the cake until the top springs back, 45 minutes to 1 hour. Cool in the pan for 15 minutes, invert onto a wire rack and cool completely before frosting, about 2 hours or overnight.

Chocolate Ganache

- 12 oz semi-sweet chocolate chips
 - 3 oz butter or coconut oil
 - $\frac{1}{4}$ cup milk
1. Combine and melt chocolate chips and butter in a double boiler.
 2. Whisk in milk.
 3. Pour over cooled cake.