



Chocolate Chip Pumpkin Cake

with Chocolate Glaze & Maple Candied Pecans

 2,5h  2 Servings

This moist pumpkin bundt cake is the perfect cold-weather treat! The batter is made with pumpkin purée and warming pie spice blend studded with chocolate chips. After baking, a drizzle of chocolate glaze and a sprinkle of homemade candied maple pecans take this dessert over the top. (2p serves 12; 4 p serves 16)

What we send

- 10 oz all purpose flour ¹
- ¼ oz baking powder
- ¼ oz baking soda
- ¼ oz pie spice blend
- 5 oz granulated sugar
- 1 (15 oz) can pumpkin purée
- 6 oz chocolate chips ^{6,7}
- 1 oz pecans ¹⁵
- 1 oz maple syrup
- ½ oz honey

What you need

- 13 Tbsp unsalted butter, softened (plus more for greasing) ⁷
- kosher salt
- 2 large eggs ³
- vanilla
- ¾ c plus 2 Tbsp milk ⁷

Tools

- 12 cup bundt pan (or 8-inch cake pan)
- hand-held electric mixer
- small nonstick skillet
- small saucepan
- rimmed baking sheet

Cooking tip

Take butter out to soften at room temperature at least 1 hour before starting the recipe.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 20g, Carbs 42g, Proteins 5g



1. Prep pan

Preheat oven to 350°F with a rack in the center. Generously **butter** a 12-cup bundt pan (or 8-inch cake pan), then dust with **1 teaspoon flour**; tap out any excess flour.

In a medium bowl, whisk to combine **remaining flour, 1 teaspoon each of baking powder and salt, ½ teaspoon baking soda, and ¾ teaspoon pie spice blend.**



4. Candy pecans

While **cake** bakes, coarsely chop **pecans**. In a small nonstick skillet, combine **pecans, 1 tablespoon each of butter, maple syrup, and water, and a pinch of salt**. Cook over medium heat, stirring often, until pecans are toasted and coated in glaze, 3–4 minutes (watch closely). Transfer candied pecans to a plate and set aside to cool completely.



2. Make batter

In a large bowl, combine **sugar** and **10 tablespoons softened butter**. Use a hand-held mixer to beat until light and fluffy, about 2 minutes. Add **2 large eggs**; mix until combined. Scrape down sides of bowl, add **¾ cup pumpkin** and **1 teaspoon vanilla**; mix until combined. Mix in **half of the flour mixture**, then **¾ cup milk**. Add remaining flour mixture and mix until smooth.



5. Make chocolate glaze

While **cake** cools, in a small saucepan combine **honey, remaining chocolate chips, 2 tablespoons each of butter and milk, and a pinch of salt**. Cook over medium-low heat, stirring, until chocolate and butter is just melted and mixture is smooth.



3. Bake cake

Fold **half of the chocolate chips** into **batter** until just combined. Pour batter into prepared pan and spread evenly.





Bake **cake** on center oven rack until a toothpick inserted into the deepest point comes out mostly clean (a few crumbs is okay), 35–45 minutes. Remove cake from oven and cool on a wire rack; invert to remove cake from pan. Set aside to cool until step 6.



6. Finish & serve

Place **cake** on wire rack set inside of a rimmed baking sheet. Pour **chocolate glaze** evenly over cake, letting it drip down to cover the top and sides, smoothing if necessary to cover any missed spots. Let glaze set for 15 minutes. Sprinkle **candied pecans** over **cake** and let set for 15 minutes more before slicing. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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