



Peak Season! 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 a warming 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-plan serves 12; 4p-plan serves 16—nutrition reflects 1 slice)

What we send

- 2 (5 oz) all-purpose flour ⁵
- ¼ oz baking powder
- ¼ oz baking soda
- ¼ oz warm spice blend
- 5 oz granulated sugar
- 15 oz can pumpkin purée
- 2 (3 oz) chocolate chips ^{2,3}
- 1 oz pecans ⁴
- 1 oz maple syrup
- ½ oz honey

What you need

- 13 Tbsp butter, softened ²
- kosher salt
- 2 large eggs ¹
- vanilla
- ¾ c + 2 Tbsp milk ²

Tools

- 12 cup bundt pan (or 8-inch cake pan)
- handheld 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

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 370kcal, Fat 20g, Carbs 42g, Protein 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 warm spice blend**.



4. Candy pecans

Meanwhile, 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 toasted and coated in glaze, 3–4 minutes (watch closely). Transfer 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 handheld 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

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 just melted and mixture is smooth.



3. Bake cake

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

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



6. Finish & serve

Place **cake** on wire rack set on a rimmed baking sheet. Pour **chocolate glaze** evenly over top, 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 before slicing. Enjoy!