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Chocolate Chip Pumpkin Cake with Brown Butter Cream Cheese Frosting

Makes 12 pieces

Biting into this cake signifies all of the things we love about the changing seasons. Warm notes of fall spices pleasantly mix with sweet chocolate and rich brown butter frosting. This recipe highlights pumpkin in a cake that can be served both after dinner or alongside your morning coffee.

Ingredients:

4 eggs
1/2 cup white sugar
1 cup light brown sugar, packed
1 cup vegetable oil
1 can (15 oz) pumpkin puree
2 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1-1/2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground clove
1 teaspoon ground allspice
1/2 teaspoon Kosher salt
1-1/4 cup dark chocolate chips

Brown Butter Frosting Ingredients:

1/2 cup butter
8 oz cream cheese, softened
1 teaspoon vanilla
3 cups confectioners' sugar
1/4 teaspoon cinnamon for sprinkling

Directions:

1. Preheat the oven to 350°F.
2. In a stand mixer on medium-low speed, mix the eggs, white sugar, brown sugar, oil and pumpkin puree until incorporated. In a separate bowl, sift together the flour, baking powder, baking soda, cinnamon, nutmeg, ginger, clove, allspice, and salt.
3. Slowly add the flour mixture to the pumpkin mixture and continue to mix until combined. Fold in the chocolate chips.
4. Pour the batter into a 10" x 10" ungreased baking dish. Bake for 40-45 minutes or until a toothpick comes out clean. If the top or edges brown before the rest of the cake has baked, tent aluminum foil over the top. Cool on a cooling rack.
5. Make the frosting: Melt the butter in a small saucepan. Continue cooking over medium heat, stirring often, until the butter turns a light golden brown, about 5 minutes. Be careful not to burn the butter! Remove from heat and let the butter cool. In a stand mixer, mix together the cream cheese and the browned butter until fluffy. Add the vanilla and mix. Gradually add the confectioners', sugar continuing to mix until smooth.
6. Once the cake has completely cooled, generously spread the frosting over the top of the cake in a thick layer. Dust with cinnamon and enjoy!