

Pumpkin Cake with Chocolate Chips

from In Our Grandmothers' Kitchens

Ingredients:

1-1/2 cups non-GMO canola oil
2 cups sugar
4 eggs
1 teaspoon vanilla
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoons cloves
1/2 teaspoon nutmeg
3-1/8 cups flour
2 cups pumpkin puree (or 1 15-ounce can)
2 cups chocolate chips

Instructions:

Preheat the oven to 350 degrees. Grease and flour a large bundt pan. Mix the oil and sugar in a large bowl. Add the eggs 1 at a time, beating well after each egg. Beat in the vanilla, followed by the baking powder, the baking soda, and the spices. Stir in the flour, followed by the pumpkin and the chocolate chips.

Spoon the batter into the prepared pan. Bake until the cake tests done (about an hour). Frost with cream-cheese frosting. Serves 10 to 12.