



# Chocolate Pumpkin Cake

## **\*\*\*Cake Layer Ingredients**

1 cup canned pumpkin  
1/2 cup buttermilk  
1 1/2 cups flour  
2/3 cup cocoa powder  
2 tsp baking powder  
1 tsp Baking Soda  
1/2 tsp salt  
3/4 cup butter, softened  
1 cup sugar  
1 cup packed brown sugar  
1 T vanilla  
4 eggs

## **\*\*\*Ganache Topping Ingredients**

3/4 cup whipping cream  
11.5 ounces milk chocolate pieces

## **\*\*\*Whipped Pumpkin Topping Ingredients**

2 cups whipping cream  
2 cups Powdered Sugar  
2 tsp cinnamon  
3/4 tsp allspice  
3/4 cup canned pumpkin (pretty much the rest of the can)  
1 T instant vanilla pudding powder (optional for piping into pastry bag)

Put your bowl and whipping attachment for the topping in the freezer. Preheat oven to 350. Prepare cooking pans.

**For cake layer:** Combine pumpkin and buttermilk in a small bowl and set aside. In another bowl, whisk together flour, cocoa powder, baking powder, baking soda & salt and set aside. Cream together Butter, Sugars, and vanilla until fluffy. Add Eggs one at a time. Alternate adding dry mixture and pumpkin mixture, beating on low speed to combine, then on high speed for 20 seconds more. Spread batter into cooking pan(s) and bake at 350 degrees until a wooden toothpick inserted in the center comes out clean, about 25 - 60 minutes, depending on the pan. Cool at least 10 minutes in the pan. If you used multiple small pans, you can then remove them to wire racks to continue cooling.

**For ganache:** Bring 3/4 cup whipping cream just to boiling, over medium-high heat. Remove from heat and drop in the chocolate pieces without stirring. After 5 minutes, go ahead and stir until smooth. Let stand for 1 hour to thicken. Pour ganache over each cake layer and let it stand 1-2 hours until ganache sets.

**For Topping:** Retrieve bowl and whisk attachment from freezer and beat 2 cups very cold whipping cream, 1/2 cup powdered sugar, the cinnamon and allspice starting on low and increasing to medium-high until soft peaks form (up to 4 minutes). Fold in 3/4 cup pumpkin and the remaining powdered sugar. Beat on medium until stiff peaks form, then chill one hour. Spread on cake like frosting, or use a pastry bag with a large star tip to make individual puffs all over the cake. Serve immediately, and leftovers must be refrigerated.