



By PartyLite®

DECADENT PUMPKIN CHOCOLATE CHIP CAKE

- 4 eggs
- 1 cup canned pumpkin puree
- 8 Tbsp butter (1 stick), melted
- ¼ cup milk
- 1 pkg (14.1oz) **TSG Perfect Pumpkin Gingerbread Mix**
- 1 pkg (14 oz) **TSG Breathtaking Deep Chocolate Brownie Mix**
- 1 cup semi-sweet chocolate chips
- ½ cup toasted chopped walnuts or pecans

1. Preheat oven to 350°. Grease two 8” round cake pans*
2. Whisk eggs in a large bowl. Whisk in pumpkin, melted butter and milk.
3. Add TSG Pumpkin Gingerbread Mix. TSG Brownie Mix, chocolate chips and nuts. Stir well with a rubber spatula or wood mixing spoon.
4. Divide batter evenly between cake pans. Bake 40-45 minutes or until tooth pick inserted in center comes out clean.
5. Cool in pans 10-15 minutes, then turn out onto wire racks to cool completely before frosting.

Cocoa Frosting:

- 2 Tbsp butter
 - 1 pkg (8 oz) cream cheese, room temperature
 - 1 tsp vanilla
 - ½ cup unsweetened cocoa powder
 - 2 level cups powdered sugar
 - 1 Tbsp milk
1. Melt butter in a microwave-safe bowl. Stir in cream cheese and vanilla until smooth.
 2. Add cocoa; stir until smooth. If needed, warm up in microwave slightly to soften (medium power for 10 seconds only)
 3. Stir in powdered sugar, a half cup at a time, along with milk. Stir well, until smooth and glossy. If frosting is too soft, refrigerate 30 minutes before frosting cake.

Makes one 8-inch frosted layer cake

*Cake may be baked in a 9x13 pan. Baking time is about 40 minutes.