

# PUMPKIN AND CHOCOLATE, COFFEE CAKE



## INGREDIENTS

### Pumpkin and Chocolate Cake:

- ✓ 3 Cups of Pumpkin Puree\*
- ✓ 1 Cup of Muscovado Sugar
- ✓ 1/2 Cup of Vegetable Oil
- ✓ 2 Tsp. of Bicarbonate of Soda
- ✓ 1/4 Cup of Sour Cream
- ✓ 1 Tbsp. of Pumpkin Spice \*\*
- ✓ 1/2 Tsp. of Salt
- ✓ 3 Free Range Eggs
- ✓ 2 Cups of Flour
- ✓ 150g of Slab of Milk Chocolate
- ✓ 150g Slab of Dark Chocolate
- ✓ 1 Cup of Pecan Nuts, Crushed

### For the Cream Cheese and Coffee Layer:

- ✓ 250g of Cream Cheese
- ✓ 1/4 Cup of Muscovado Sugar
- ✓ 1/2 Tsp. of Vanilla Essence
- ✓ 2 Tbsp. of Strong Brewed Black Coffee

### For the Crumb Topping:

- ✓ 1/2 Cup of Flour
- ✓ 1/4 Cup of Muscovado Sugar
- ✓ 1/4 Cup of Butter
- ✓ 2 Tsp. of Cinnamon

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### Coffee Whip (Optional):

- ✓ 1/2 Cup of Sour Cream
- ✓ 2 Tsp. of Coffee
- ✓ 1/2 Cup of Boiling Water
- ✓ 3 Tbsp. of Muscovado Sugar
- ✓ 1/4 Cup of Icing Sugar (Optional)

### \*\*Pumpkin Spice:

- ✓ 3 Tsp. Ground Cinnamon
- ✓ 1/2 and 1/4 Tsp. Ground Cloves
- ✓ 1 and 1/2 Tsp. Ground Ginger
- ✓ 1/2 and 1/4 Tsp. Ground Nutmeg.

\*To make pumpkin puree take package pumpkin, cut a slit and place in the microwave for seven minutes; take out and blitz in a blender; you'll need three cups for the recipe.

## INSTRUCTIONS

1. Chop the chocolate roughly. It doesn't matter if it mixes. Set aside for later.
2. In a large bowl mix together all the cake ingredients except for the eggs, flour, and chopped up dark and milk chocolate and nuts.
3. Once mixed, add the three eggs and blend them in. Now, add the flour and stir until a batter is formed.
4. Add almost all of the chocolate (keep just a bit for decorating) and chopped nuts. Stir until well incorporated.
5. Pour the batter into a 9 x 13-inch (23 x 33 cm) tray that has been lined with a silicone mat or baking paper and sprayed with non-stick spray.
6. Preheat the oven to 180 degrees Celsius.
7. Now for the cream cheese layer... In a mixing bowl, combine the cream cheese, sugar, coffee and vanilla essence and blend. Once blended, take a silicone spatula and gently spoon the mix on the cake mix – don't push hard or it will mix the two layers.

8. And now for all your resistance to crumble...Add all the crumb topping ingredients in a bowl and blend. Don't soften the butter before mixing (or it won't make a crumbly texture – add more flour if it's too smooth).
9. Carefully distribute the crumble topping on the cream cheese layer (don't squish down).
10. Place in the oven and bake for about 45-50 minutes (the less time in the oven, the more it is like a pudding rather than a cake). Remove from the oven and allow to cool completely in the tray.
11. If you would like to make the topping/sour cream icing (it's yummy!): add the boiling water, coffee and sugar together; once stirred and the sugar dissolved allow to cool completely before adding the sour cream. Once the sour cream is added – mix through and taste. Adjust the topping with icing sugar to balance it/reach your desired sweetness. And it's ready for you to drizzle over the cake. You can whip it if you prefer stiff peaks and you can keep the mix in the fridge for several days. Yay.
12. Cut the cake and dress each slice in chocolate chips, chopped nuts, and edible glitter (optional). Add the topping... and take photos!

