

Harvest Pumpkin & Chocolate Chip Cake

- 1 packet **Harvest Pumpkin Dip Mix**
 - 1 pkg. plain yellow cake mix
 - 3/4 cup water
 - 1/3 cup vegetable oil
 - 3 large eggs
 - 1 pkg. (8 oz.) cream cheese, softened
 - 1 cup semi-sweet mini-chocolate chips
 - 1 cup finely chopped pecans
 - 1 Tbls. powdered sugar
- Preheat oven to 350°. Lightly mist a 12-cup Bundt pan with vegetable oil spray, then dust with flour. Shake out excess flour and set pan aside.
 - Place cake mix, **Harvest Pumpkin Dip Mix**, water, oil and eggs in a large mixing bowl.
 - Blend with an electric mixer on low speed for 1 minute. Stop machine and scrape down sides of bowl with a rubber spatula. Add softened cream cheese.
 - Increase mixer speed to medium and beat 2 more minutes, scraping sides down again if needed. The batter should look thick and well blended.
 - Fold in chocolate chips and pecans, making sure they are well distributed throughout batter. Spoon batter into prepared pan, smoothing out with rubber spatula.
 - Bake cake in center of oven for 40 to 45 minutes (or until lightly brown and cake springs back when lightly pressed.) Remove pan from oven and place on a wire rack to cool 20 minutes. Run a long, sharp knife around edge of cake and invert on a rack to cool completely.
 - Slide cake onto a serving platter, dust with powdered sugar and slice. ENJOY!

FOR OPTIMUM FLAVORS - ALLOW TO SET OVERNIGHT BEFORE SERVING.



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