



## Pumpkin-Chocolate Pound Cake

READY IN



145 min.

SERVINGS



16

CALORIES



483 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1.3 cups brown sugar packed
- 1 cup butter softened
- 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 4 eggs
- 3 cups flour all-purpose
- 1 cup granulated sugar
- 0.5 cup milk

- 2 tablespoons milk
- 1.5 cups powdered sugar
- 1 tablespoon pumpkin pie spice
- 0.5 teaspoon salt
- 1.3 cups semi chocolate chips
- 0.5 teaspoon vanilla
- 2 teaspoons vanilla

## Equipment

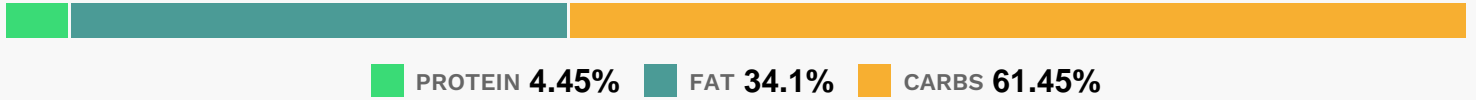
- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- cake form

## Directions

- Heat oven to 350F. Grease 12-cup fluted tube cake pan with shortening; lightly flour. In medium bowl, mix flour, pumpkin pie spice, baking powder, baking soda and salt; set aside.
- In large bowl, beat butter, brown sugar and granulated sugar with electric mixer on medium speed until creamy.
- Add eggs, one at a time, beating on low speed after each addition until blended.
- Add pumpkin and 2 teaspoons vanilla; beat on medium speed until blended. On low speed, beat in flour mixture alternately with 1/2 cup milk until smooth. Stir in 1 cup of the chocolate chips. Spoon batter into pan.
- Bake 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour. In medium bowl, mix all glaze ingredients until smooth and thick.
- Drizzle glaze over cake.

Sprinkle with remaining 1/4 cup chocolate chips.

## Nutrition Facts



## Properties

Glycemic Index:19.57, Glycemic Load:21.96, Inflammation Score:-9, Nutrition Score:11.343478327212%

## Nutrients (% of daily need)

Calories: 482.71kcal (24.14%), Fat: 18.51g (28.48%), Saturated Fat: 6.07g (37.92%), Carbohydrates: 75.06g (25.02%), Net Carbohydrates: 71.04g (25.83%), Sugar: 47.09g (52.32%), Cholesterol: 42.9mg (14.3%), Sodium: 409.98mg (17.83%), Alcohol: 0.22g (100%), Alcohol %: 0.19% (100%), Caffeine: 12.09mg (4.03%), Protein: 5.44g (10.88%), Vitamin A: 2795.7IU (55.91%), Manganese: 0.53mg (26.5%), Selenium: 13.38µg (19.11%), Fiber: 4.02g (16.08%), Iron: 2.72mg (15.13%), Folate: 57.78µg (14.44%), Vitamin B1: 0.2mg (13.63%), Vitamin B2: 0.23mg (13.43%), Copper: 0.25mg (12.4%), Phosphorus: 120.64mg (12.06%), Magnesium: 39.42mg (9.85%), Calcium: 91.67mg (9.17%), Vitamin B3: 1.65mg (8.27%), Vitamin B5: 0.69mg (6.87%), Potassium: 205.26mg (5.86%), Zinc: 0.81mg (5.38%), Vitamin B6: 0.09mg (4.62%), Vitamin E: 0.66mg (4.43%), Vitamin B12: 0.19µg (3.14%), Vitamin D: 0.32µg (2.16%), Vitamin C: 1.05mg (1.27%), Vitamin K: 1.25µg (1.19%)