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Pumpkin Cake With a Gelt Surprise

Some Thanksgivukkah mashups we're really struggling with (turkey stuffed sufganiyot? We'll pass). But a chocolate gelt filled pumpkin cake? Yes, please.

This recipe (below) and pictures come courtesy of **Franci Cohen**. Thanks, Franci! Our inner child is screaming for this sweet treat.



Spiced Chocolate Pumpkin Cake with Hanukkah Gelt Chocolate Filling

Ingredients:

- 3" metal circle form or cookie cutter
- 3 9-inch-round cake pans
- Pam cooking spray
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder

1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/4 teaspoon salt
1 15-ounce can pure pumpkin 1 1/2 cups sugar 2 teaspoons grated orange zest
1 teaspoon vanilla extract
4 large eggs, at room temperature
1 1/4 cups vegetable oil
1/2 cup semisweet chocolate chips
Chocolate frosting
1 box (approx. 20 packs) of Chanukah gelt (chocolate coins)

Directions:

- 1) Preheat oven to 350 degrees F and spray cake pans with cooking spray.
- 2) Whisk the flour, baking soda, baking powder, cinnamon, ginger, nutmeg, allspice and salt in a large bowl.
- 3) In another bowl combine the pumpkin, sugar, orange zest, vanilla and eggs (one at a time). Add the vegetable oil in a steady stream, and mix until fluffy. Then add the flour mixture and mix until incorporated. Lastly, mix in the chocolate chips!
- 4) Divide the batter between the 3 prepared pans and bake for about 20 minutes, or until the cakes have a spongy feel. Transfer cakes to a rack and let cool 10 minutes in the pans, then unmold onto wax paper-lined tray.
- 5) To Prepare the Cake: Take circular cutter and cut a hole in the middle of 2 cakes, keeping bottom layer whole. Stack the layers while adding chocolate frosting between each.
- 6) Fill middle of cake with chocolate coins.
- 7) Place one of the "cake middles" that you removed earlier with cookie cutter, back on top of cake to seal the top.
- 8) Pipe chocolate frosting on top and around sides of cake.