

PUMPKIN CHOCOLATE CHIP TEA CAKE

- 3 ½ cups of all-purpose flour
- 2 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. allspice
- 1 tsp. ground ginger
- 2 tsp. baking soda
- 1 ½ tsp. salt
- 1 can pumpkin puree
- 1 cup of a light oil
- 2 cups granulated white sugar
- 4 eggs
- 2 tsp. vanilla extract
- ½ cup water
- 1 ½ cups chocolate chips

Whisk and sift the flour, spices, baking soda and salt. Set aside. In a large bowl, whisk the pumpkin puree with the oil. Whisk in the sugar followed by the eggs, one at a time. Add the vanilla and water and mix until combined. Fold-in the sifted dry ingredients into the wet ingredients. When there are just a few traces of dry mix, stir-in the chocolate chips. Pour the batter equally into 2 buttered and floured (I use kitchen spray + flour) 9 x 3 loaf pans. Bake in pre-heated 325 degree oven for 90 minutes or until a tooth pick comes out clean.

*This is a recipe contributed by the **Queen City Bakery** in Sioux Falls to the Argus Leader. We've made it for years and are almost always asked for the recipe when it's served!*