



Pumpkin Cake with Chocolate Ganache

INGREDIENTS:•

2 cups all-purpose flour•
2 teaspoon of baking powder
1/2 teaspoon baking soda•
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ginger
1/4 teaspoon all spice
1/4 teaspoon cloves
8 tablespoons of margarine
(or butter)
3/4 cup of white sugar
3/4 cup of brown sugar
2 jumbo/ large eggs
1 teaspoon vanilla
1 cup of pumpkin puree
3/4 cup of milk
1 individual container of Greek
yogurt

INGREDIENTS FOR GANACHE:•

1/4-1/2 cup of heavy
cream •16 oz of
semisweet chocolate
(preferred brand is
Ghirardelli)
*** The main
component of Ganache
is that the
measurements are a
1:1 ratio and can be
adjusted depending on
how thick or thin you
want the end texture
to be.**



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PREPARATION FOR CAKE

1. Preheat oven to 350°F and grease cake pan (either round or square).
2. Combine all dry ingredients and set aside.
3. Cream butter and gradually add the sugars. Once fully combined add one egg at a time followed by the vanilla, puree, milk, and yogurt.
4. Once batter is fully mixed, add all dry ingredients.
5. Spread batter in the pan and bake for 30 minutes or until done.
6. Once the cake is out of the oven and cooling proceed to make the ganache. Please see the next set of directions.

PREPARATION FOR GANACHE

1. Chop chocolate into fine pieces and place in a bowl.
2. Heat cream on stop to a simmering heat. Remove from heat and add the chocolate.
3. Continue to stir until the chocolate is fully melted and combined. (If you desire a thicker texture add more chocolate for a higher ratio versus the cream.)
4. Pour on top of the cooled cake while it is on the pan and allow for the ganache to set. (I plan to do it the day before serving to all the ganache to completely set. This technique is similar to that of an upside down cake.)