

## Italian Pumpkin Spice Cake

I assume all ingredients are organic.

Combine in a medium bowl:

**1 3/4 cups flour (wheat or gluten-free),**  
**1 teaspoon baking soda,**  
**1 teaspoon ground cinnamon,**  
**1/2 teaspoon ground nutmeg,**  
**1/4 teaspoon ground ginger and**  
**1/4 teaspoon ground allspice.**

In a large bowl, cream

**1/2 cup butter (1 stick)**  
**1 cup sugar or natural sweetener of your choice**

Blend in **2 eggs** and beat well.

Alternately add dry ingredients and **3/4 cup cooked mashed pumpkin** to the butter mixture.

Add **3/4 cup chocolate chips** and optionally **1/2 cup chopped nuts**.

Bake at 350 for 60 minutes in a buttered and floured tube pan.

Optional Glaze:

1/2 cup organic confectioner's sugar  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground cinnamon  
1 – 2 tablespoons milk.

Mix together and drizzle over warm cake.

Cake is best if you allow 4 – 6 hours before cutting. Doesn't usually last that long in our house.

Recipe from Linda Fels, passed down by my mother who got it from her best friend in high school.