**Cake Chocolate Pumpkin**

**Cream**: **Frosting**

¾ C butter **Cream together:** 1 C brown sugar 6 oz. cream cheese

1 C white sugar 1 ½ C icing sugar

Beat in 3 eggs + 1 yolk one at a time 2 ¼ t cocoa

**Sift together:** ¼ t cinnamon

1 ½ C flour ¾ t vanilla

2/3 C cocoa **Whip:**

2 t b.p. 1 ½ C cream

1 t b.s. ¾ C icing sugar

½ t salt ¼ t orange food coloring

Fold the creamed mixture and

**Stir together:** the whipped cream together.

1 C pumpkin Ice the cake and chill for 30

½ C buttermilk minutes.

2 t vanilla

**Glaze**

Add flour and buttermilk mixture 4 oz. bitter chocolate

alternately in thirds to creamed mixture. 1 T butter

3 T syrup

Bake 375 for 35 minutes.

Bring ½ C cream to a boil. Pour over chocolate etc. and let

stand for 3 minutes. Gently stir, using a whisk, until smooth. Let stand until it thickened and pour onto the centre of the frosted cake. Smooth out to the edges to allow glaze to drip over the sides.