

## WHY IT'S EASY

"You make just one batter, then add chocolate to half for a completely different flavor," Joy says. "As a bonus, you get gorgeous marbling for added flair."



## Dark Chocolate and Pumpkin Swirl Cake

PREP 30 min. BAKE 55 min.

Cook the cover

- 1¾ cups all-purpose flour
- 2 tsp. pumpkin pie spice
- 1 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 2 large eggs
- 1¼ cups granulated sugar
- ½ cup unsalted butter, melted
- ½ cup buttermilk
- 2 tsp. vanilla extract
- 1 cup canned pumpkin
- 3 oz. dark chocolate, melted
- 2 Tbsp. unsweetened cocoa powder
- 1½ cups powdered sugar
- 1 tsp. finely shredded orange peel
- 2 to 3 Tbsp. milk or orange juice

1. Preheat oven to 350°F. Coat a 9×5-inch loaf pan with nonstick cooking spray. Line pan with parchment; coat with nonstick cooking spray; set aside.
2. In a large bowl whisk together flour, spice, baking powder, baking soda, and salt; set aside.
3. In a medium bowl whisk together eggs and sugar. Add butter, buttermilk, and vanilla. Whisk until combined. Fold in pumpkin.

4. Add wet ingredients to dry ingredients all at once; whisk just until no lumps remain.

5. Divide batter in half. Add melted chocolate and cocoa powder to half the batter; stir to combine.

6. Alternately add batters to pan. Using a knife, swirl through batter. Bake 55 to 65 minutes until cake has risen and crackled, and a toothpick inserted near center comes out clean. Remove; let cool 20 minutes. Invert onto a wire rack; cool completely.

7. For orange glaze, in a small bowl stir together powdered sugar, orange peel, and orange juice. Spoon over cooled cake. Makes 12 servings.

EACH SERVING 341 cal, 12 g fat, 52 mg chol, 216 mg sodium, 57 g carb, 2 g fiber, 4 g pro.