



For optimum flavor, allow to set overnight before serving.

1 packet **Harvest Pumpkin Dip Mix** (dry)
1 pkg. plain yellow cake mix 8 oz. cream cheese, softened
3/4 cup water
1 cup semi-sweet mini-chocolate chips
1 cup finely chopped pecans
1 Tbsp. powdered sugar
3 large eggs
1/3 cup vegetable oil
Preheat oven to 350°. Lightly spray a 12-cup Bundt pan with vegetable oil spray, then dust with flour. Shake out excess flour and set pan aside. Place cake mix, **Harvest Pumpkin Dip Mix**, water, oil, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop and scrape down sides of bowl with a rubber spatula. Add softened cream cheese. Increase mixer speed to medium and beat 2 more minutes, scraping sides down again if needed. The batter should look thick and well blended. Fold in chocolate chips and pecans, making sure they are well distributed throughout batter. Spoon batter into prepared pan and smooth with a spatula. Bake cake in center of oven for 40 to 45 minutes (or until lightly brown and cake springs back when lightly pressed). Remove pan from oven and cool 20 minutes. Run a long, sharp knife around edge of cake and invert onto a rack to cool completely. Slide cake onto a serving platter, dust with powdered sugar, and slice.

Harvest Pumpkin & Chocolate Chip Cake



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