

# Pumpkin Ricotta Cake



## Serves

8

## Ingredients

2 1/2 cups of whole milk ricotta cheese  
2 1/2 cups of pumpkin puree  
1/2 cup of bitter sweet chocolate chips  
1/2 cup of all purpose flour  
1 tbs of vanilla  
1 cup of coconut brown sugar  
or 1/2 cup of regular sugar and 1/2 cup coconut sugar.  
6 whole eggs.  
1 tsp all spice  
1/2 tsp cinnamon

## Preparation Instructions

Pre heat oven to 350.

In a bowl mix sugar, egg yolks, whole eggs until creamy and smooth. Put in vanilla, whisk then flour, stir, then ricotta & pumpkin and mix well. Add chocolate chips and mix all together well. In an oiled 10" spring form pan pour in mixture and place in a 350 oven for 60 minutes. Shut oven off and let cook on the rack. Serve at room temperature with Whipped cream and or powdered sugar. Enjoy!