

Chocolate Chip Pumpkin Cake

2 cups whole wheat flour	2 cups sugar
2 tsp baking powder	4 eggs
1 tsp baking soda	2 cups pumpkin
$\frac{1}{2}$ tsp salt	$\frac{1}{2}$ cup vegetable oil
1 $\frac{1}{2}$ tsp cinnamon	$\frac{1}{2}$ cup apple sauce (unsweetened)
$\frac{1}{2}$ tsp cloves	1 cup All-Bran cereal
$\frac{1}{4}$ tsp allspice	1 cup chocolate chips

1. Preheat oven to 350F.
2. Combine flour, sugar, baking powder, salt and spices in large bowl. Stir well until blended.
3. Beat eggs until foamy. Add pumpkin, oil, applesauce and All-Bran. Mix well.
4. Add dry ingredients to wet and stir just until combined; do NOT over mix.
5. Stir in chocolate chips.
6. Oil and flour bundt pan. Pour mix into prepared pan
7. Bake for 60-70 minutes, until pick inserted into centre comes out clean.
8. Allow cake to cool in pan 10 minutes and then invert onto a wire rack to cool before slicing.

NOTE: Any nut, or dried fruit can be added or substituted for the chocolate chips.