Pumpkin Cake Recipe with High Altitude Modifications

4 eggs 2 teaspoons baking soda

2 cups less 2 TBSP sugar 1/2 teaspoon salt

1 cup less 2 TBSP oil 1/2 teaspoon cinnamon

2 cups plus 4 TBSP canned pumpkin 1 6-ounce package chocolate chips

3 cups flour

1 7/8 teaspoons baking powder

Cream eggs and sugar. Add remaining ingredients. Mix well. Pour into greased bundt or tube pan. Bake at 350 degrees for 1 hour and 10 minutes.

Set out to cool.

Glaze

3/4 cup chocolate chips

3 TBSP butter

1 TBSP corn syrup

1/2 teaspoon vanilla

In a double boiler, over hot, not boiling, water, combine hoc chips, butter and corn syrup. Stir until melted and smooth---add vanilla. Spread over top of cake letting it drizzle down the side. Apply glaze after the cake has cooled.