

## Mexican Chocolate-Pumpkin Seed Cake devised by Rick Bayless

Have you ever made a pineapple upside-down cake? They're really good. Mr. Bayless never says it as such, but this is really just a really neat *"upside-down (pumpkin seed) cake."*

8 TB (4 oz, 1 stick) unsalted butter, slightly softened, cut into 1/2" pieces + another TB or 2 to grease pan

1 3/4 cups hulled toasted salted pumpkin seeds (aka Pepitas)

1 cup plus 2 TB sugar

3 eggs at room temperature

1/3 cup all purpose flour

1/4 tsp baking powder

1 TB tequila (optional, you can use water)

3 oz Mexican chocolate chopped into pea sized pieces

Confectioners' sugar for serving (optional)

Pre-heat your oven to 350 degrees Fahrenheit. Put your oven rack on the lower third of the oven. Cut a piece of parchment paper so that it will fit exactly on the bottom of the pan. Butter the bottom and sides of a 9" cake pan (we used a spring form pan). Place the parchment on the bottom of the pan and slather a lot more butter (about 1 TB) all over the parchment paper. (BTW, if you don't have parchment paper, rather than trying something else--and don't use waxed paper--some recommend heading to the dollar store. If they have it it won't be cost effective, but it will only be a buck and besides, you only need 9"! We get the parchment paper from Costco. It will last forever and be there when you need it.)

Sprinkle 1/2 cup of the pumpkin seeds evenly over the bottom of the pan, then sprinkle 2 TB of the granulated sugar evenly over the seeds.

Place the remaining 1 1/4 cup of pumpkin seeds and one cup of the granulated sugar in a food processor and pulse until the seeds are pulverized and resemble damp sand. Add the eggs and butter and pulse until incorporated. Add the flour, baking powder and tequila (or water) and continue to pulse just until you have a smooth batter. Add the chocolate to the batter and pulse until it is mixed in--two or three times should be enough. Scrape the batter into the prepared pan and bake until a toothpick inserted in the middle comes out clean (35 to 40 minutes).

Let the cake cool for 10 minutes in the pan on a rack, then upend it (ie put it upside down) onto a serving platter. Remove the parchment paper. The cake will have a crunchy layer of candied pepitas on top which looks even better with a sprinkling of confectioners' sugar.

How many does it serve? For New Year's when the entire meal was way over the top, half the cake served 4. A few months later the leftovers served 3, it was worth a bigger piece.