

Chocolate-Chipper Cake



Canned pears replace all of the oil in this extra moist, decadent tasting, fruit-sweetened cake. When mini chocolate chips are sprinkled on top of cake hot from the oven, they soften and melt to create a simple topping—no need to make frosting!

Serves 16

Prep time 10 min.

Cook time 30 min.

Ingredients

1 pkg. (15.25oz.) chocolate or chocolate fudge cake mix, with pudding in the mix

1 can (15oz.) [Del Monte® Lite Pear Halves in Extra Light Syrup](#), not drained

3 large eggs

1¼ cups semi-sweet mini chocolate chips, or about ¾ cup if making cupcakes

1 cup (4 oz.) chopped pecans, **optional**

Directions

1. Preheat oven according to directions on cake mix package. Coat a 13x9-inch baking pan with non-stick cooking spray and set aside.
2. Combine cake mix, pears and eggs in a medium bowl. Using an electric mixer, beat according to cake package directions. (The pears will breakdown and become smooth while beating.) Pour batter into prepared pan.
3. Bake 30 minutes or until wooden pick inserted in center comes out clean.
4. IMMEDIATELY sprinkle chocolate chips evenly over hot cake and top with nuts. Cool cake in pan on cooling rack.

TIP: Substitute 4 egg whites or $\frac{1}{2}$ cup egg substitute for the 3 whole eggs, if desired.

VARIATION: To make **Chocolate Chipper Cupcakes**, prepare batter as recipe directs. Pour into 24 paper-lined muffin cups, $\frac{2}{3}$ -full each. Bake 15 to 18 minutes or until wooden pick inserted in a center-row cupcake comes out clean. IMMEDIATELY top each hot cupcake with 1 tsp. chocolate chips, before removing cupcakes from pan. Then, top each again with $\frac{1}{2}$ to 1 tsp. more chocolate chips. While chocolate chips are still warm, sprinkle with any additional toppings, if desired, such as shredded coconut, sliced almonds, chopped pecans, nonpareils or powdered sugar.