

Pumpkin Cake



Ingredients:

2¼ cups all-purpose Flour
¾ cup organic brown Sugar
¾ cup organic granulated Sugar
2 tsp Baking Powder
1 tsp Baking Soda
2 tsp Pumpkin Pie Spice
1½ tsp ground Cinnamon
½ tsp Salt
1¼ cups canned Pumpkin Puree
¾ cup Canola oil
½ cup unsweetened non-dairy Milk
2 tsp Vanilla extract
1 tsp Apple Cider Vinegar
Powdered Sugar

Instructions:

Preheat the oven to 350°.
Lightly oil the bottom and sides of a 9x13" baking pan*.
In a large mixing bowl whisk together the flour, brown sugar, sugar, baking powder, baking soda, pumpkin pie spice, cinnamon and salt.
In a separate container such as a large liquid measuring cup, stir together the pumpkin, oil, milk, vanilla, and apple cider vinegar.
Pour the pumpkin mixture into the bowl with the flour mixture and stir the ingredients just until combined.
The batter will be thick and fluffy.
Pour the batter into the prepared baking pan and use a spatula to smooth it into an even layer.
Bake the cake for about 30 minutes, until a toothpick inserted into the center comes out clean.
Place the pan on a cooling rack and let the cake cool completely.
Optionally, frost the cake**, or sprinkle the top with powdered sugar.
Slice and serve.

* You can optionally also line it with some parchment paper.

** A vegan vanilla buttercream frosting or vegan chocolate frosting both work well for this cake.

<https://www.connoisseurusveg.com/vegan-pumpkin-cake/#recipe>