



Spiced Pumpkin Cake

Prep Time: 20 minutes

Cook Time: 28 – 32 minutes

Yield: One 9 x 9-inch cake

Ingredients

- 350g flour
- 1 can (425g) of pumpkin puree
- 1 tbsp pumpkin pie spice
- 200g granulated sugar
- 1 tbsp baking powder
- 120g whole milk, room temperature
- ½ tsp salt
- 4 eggs, room temperature
- ½ tsp ground ginger
- 120g avocado oil
- ½ tsp cinnamon
- (Optional) powdered sugar for sprinkled topping

Instructions

1. Preheat oven to 350° F. Prepare 9 x 9-inch cake pan by buttering and dusting with flour. Set aside.
2. In a large bowl, pour in the flour, pumpkin pie spice, baking powder, salt, ground ginger, and cinnamon. Whisk until blended. Set aside.
3. Place the pumpkin puree and sugar in the stand mixer bowl. Using the whisk attachment, mix on medium speed until well combined. Continuing on medium speed:
4. Add the milk.
5. Add the eggs, one by one.
6. Slowly pour in the oil, mixing until well combined.
7. Using the paddle attachment on the *lowest* setting, stir in the dry ingredients in 3 portions, until just incorporated. Alternatively, you can fold the dry ingredients into the wet ingredients using a spatula. You might see some lumps in the batter, that's ok. The batter will also be thick.
8. Pour the batter into the prepared cake pan. Use a spatula to evenly distribute the batter and smooth out the top.
9. Bake at 350° F for 28 – 32 minutes, until a toothpick placed into the center comes out clean. Let the cake cool before serving.



10. (Optional) Once the cake is completely cooled, dust powdered sugar over the top, creating an even layer of sweetness. Then serve.