

Salted Maple Pumpkin Cake



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four layers of the softest pumpkin sponge full of warming cosy spiced flavour. In the centre is a gooey salted maple caramel before it's wrapped in a salted maple cream cheese frosting that's tangy and smooth, tying all of the layers together perfectly.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 150g light brown sugar
- 50g dark brown sugar
- 1 tsp pumpkin spice mix
- 330g dairy free milk + 1 tsp apple cider vinegar
- 80g dairy free yoghurt
- 100g vegetable oil
- 120g canned pumpkin
- 30g maple syrup

Salted Maple Caramel

- 150g salted peanut butter, smooth
- 60g maple syrup
- 2 tbsp coconut oil, melted

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Mix the vinegar into the milk and set aside to curdle. This is our dairy free buttermilk.
4. In a large bowl combine the wet ingredients.
5. Sift the dry ingredients and then add to the wet. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
6. Pour the batter into the tins and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
7. Leave to cool in the tins
8. Next make the buttercream.
9. In the bowl of a stand mixer fitted with a paddle attachment, beat the butter on high until light and fluffy, about 5 minutes. Turn the mixer to low, add the powdered sugar, and mix until well combined. Add the maple syrup and cream cheese. Mix until well combined and thick.

Salted Maple Cream Cheese Frosting

- 400g block butter, room temp
- 600g icing sugar
- 180g dairy free cream cheese (make sure your cream cheese has no excess water)
- 30g maple syrup
- Pinch of sea salt

10. Make the caramel by combining the ingredients. Depending on the nut butter you are using, you may need more coconut oil, keep adding until it is your desired consistency.

11. Assemble the cake by layering the buttercream and caramel.

