

## Pumpkin Spice Pumpkin Cake

From Nelson's Kitchen  
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Another dairy-free cake. This one I adapted from Natasha's Kitchen (<http://natashaskitchen.com/2015/11/06/e-pumpkin-cake-recipe/>) and from Cooks Illustrated's Pumpkin Cake with Cream Cheese Frosting. I liked Natasha's recipe for the simplicity in the method and for the moisture in the cake. I added a teaspoon of lemon juice to increase the power of the baking soda and make the cake even lighter. But I preferred the pumpkin spice combination and the use of salt in the Cooks Illustrated's version.

### Ingredients:

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 3 large eggs, room temp
- 1 cup of vegetable oil
- 1 can (15 oz) of pumpkin puree (not pumpkin pie filling!)
- 1 teaspoon of lemon juice

### Procedure:

1. **Prepare pan and oven**
  - Line a 9x13 inch pan with parchment paper.
  - Spray the paper with cooking spray.
  - Turn oven on to 350 F.
2. **Mix Dry ingredients**
  - Using a clean whisk, in a large bowl mix flour, sugar, baking soda, baking powder, salt, cinnamon, allspice, and ground ginger.
3. **Mix Wet Ingredients**
  - In a separate bowl lightly beat the eggs with the oil using the whisk.
  - Pour in the pumpkin puree and stir.
  - add the lemon juice.
4. **Finish Batter and Bake**
  - Mix the wet ingredients into the dry ingredients.
  - Pour batter into prepared pan spreading it evenly with a spatula.
  - Bake at 350F for approximately 35 minutes or until a toothpick inserted in the cake comes out fairly clean.
  - Serve warm as is.
  - You can also serve with a warm rum or bourbon sauce.
  - You can let the cake cool completely and frost it with cream cheese frosting.