



# Vegan Pumpkin Delights

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## Ingredients

### For the Pumpkin Cake:

- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground ginger
- ¼ tsp ground cloves (optional)
- ½ cup brown sugar (packed)
- ½ cup canned pumpkin puree
- ¼ cup unsweetened non-dairy milk (soy, oat, or almond)
- ¼ cup neutral oil (canola, sunflower, or melted coconut)
- 1 tsp vanilla extract
- 1 tbsp apple cider vinegar

### For the Glaze/Frosting:

- ½ cup powdered sugar
- 1–2 tbsp non-dairy milk
- ½ tsp vanilla extract
- Optional: pinch of cinnamon or nutmeg for flavor

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## Instructions

### 1. Prepare the Cake

1. Preheat oven to **350°F (175°C)**. Grease or line an 8x8" pan with parchment paper.
2. In a large bowl, whisk together **flour, baking powder, baking soda, salt, and spices**.

3. In another bowl, mix **brown sugar, pumpkin puree, non-dairy milk, oil, vanilla, and apple cider vinegar** until smooth.
4. Add wet ingredients to dry and stir until just combined.
5. Pour batter into prepared pan and smooth the top.
6. Bake **25–30 minutes**, or until a toothpick comes out clean. Cool completely.

## 2. Prepare the Glaze

1. Whisk **powdered sugar, non-dairy milk, and vanilla** until smooth.
2. Add a pinch of cinnamon or nutmeg if desired.
3. Drizzle over cooled pumpkin cake.

## 3. Serve

- Cut into squares or rectangles for **bite-sized pumpkin delights**.
- Optionally, sprinkle with chopped nuts, coconut flakes, or a light dusting of cinnamon sugar.

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## Tips & Variations

✨ For a **more decadent version**, top with vegan cream cheese frosting instead of simple glaze.

🍫 Add vegan chocolate chips to the batter for a chocolate-pumpkin twist.

🍪 Roll cubes in powdered sugar or coconut for mini “pumpkin bites.”