

Pumpkin Bundt Cake

Prep Time: 20 Minutes

Cook Time: 50 Minutes

Serves: 16 servings

Ingredients

- 1/2 cup soy or plain almond milk
- 2 teaspoons apple cider vinegar
- 1 1/3 cup date sugar
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 1/4 teaspoon cardamom (optional)
- 1/4 teaspoon ground cloves
- 2 cups unbleached, all-purpose flour
- 1/8 teaspoon allspice
- 1 teaspoon baking soda
- 2 teaspoon cinnamon
- 1 teaspoon ginger
- 1 cup pumpkin puree
- 1 cup unsweetened applesauce
- 1 1/3 tablespoon vanilla extract

Preparation

Preheat oven to 350°. Use a non-stick bundt pan. In a large measuring cup, combine the soy milk and vinegar to create soy "buttermilk." Set aside to allow to curdle while preparing the rest of the ingredients.

Place the date sugar in a large mixing bowl and sift all the dry ingredients (including the spices and salt) into the date sugar. whisk to combine in a small bowl, stir together the pumpkin, applesauce and vanilla. Pour the wet ingredients into the dry, adding the soy "buttermilk" last. Combine all the ingredients until smooth and pour into bundt cake pan.

Bake about 50 minutes or until an inserted toothpick into the thickest part to make sure it is cooked through. Cool for at least one hour before removing cake from pan by inverting and putting on a cake plate. It works best to move a knife around the edges of the cake while in the pan to loosen before inverting.