

plantifully based

PUMPKIN BROWN SUGAR CAKES

INGREDIENTS

DRY INGREDIENTS

1 1/2 CUPS (180G) ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER
1/2 CUP (96G) ORGANIC BROWN SUGAR
1/4 CUP (48G) ORGANIC GRANULATED SUGAR
1 TEASPOON GROUND CINNAMON
1 TEASPOON PUMPKIN PIE SPICE

WET INGREDIENTS

1/2 CUP + 2 TABLESPOONS PUMPKIN PUREE (165G)
1 VEGAN EGG REPLACER
1/4 CUP VEGETABLE OIL
1 TEASPOON VANILLA EXTRACT
2/3 CUP (160ML) WATER

METHOD

1. PREHEAT OVEN TO 350°F (176°C).
2. IN A BOWL COMBINE ALL THE DRY INGREDIENTS AND MIX TOGETHER WITH A WHISK.
3. IN A SEPARATE BOWL COMBINE ALL THE WET INGREDIENTS, EXCEPT THE WATER, AND MIX TOGETHER WITH A SPOON.
4. POUR THE WET INGREDIENTS ALONG WITH THE WATER INTO THE DRY INGREDIENTS. MIX UNTIL WELL COMBINED.
5. GREASE YOUR MUFFIN TIN OR PUMPKIN MOLDS. FILL THE MOLDS ABOUT 3/4 OF THE WAY.
6. BAKE FOR 20 MINUTES OR UNTIL GOLDEN BROWN AND A TOOTHPICK COMES OUT CLEAN.
7. REMOVE AND COOL FOR 10 MINUTES ON A WIRE RACK BEFORE ENJOYING.

