

Pumpkin cake or muffins (vegan)

Preheat the oven to 350 degrees. Prepare 4 mini cupcake tins by spraying with oil.

In a food processor or mixer add:

- 1 can of organic pumpkin
- ½ cup applesauce
- ½ canola oil
- 1 cup organic cane sugar
- 2 teaspoons vanilla extract
- 2 teaspoons cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon nutmeg
- ¼ teaspoon cloves

Puree above ingredients until smooth.

Mix in a separate bowl:

- 1 2/3 cups white whole wheat flour
- 1 Tablespoon egg replacer powder
- 1 1/2 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt

Add to the food processor. Blend with wet ingredients until just combined. Do not overmix. Bake at 350 degrees F for ~11 minutes or till a toothpick inserted comes out clean. Do not overbake.

Frosting:

- ½ cup Earth Balance margarine
- 1 pound confectioner sugar
- 2 teaspoons cinnamon
- 1 pinch nutmeg
- 1/8 tsp. salt