

Holiday Spice Cake

PREP TIME: 25 minutes

TOTAL TIME: 1 hour 35 minutes

Servings: 9



Ingredients

Cake

2 1/2 cups whole wheat flour

1 cup sugar

1/2 cup melted coconut oil + 1 additional Tbsp for pan

2 tsp baking soda

1/2 tsp salt

3 Tbsp ground cinnamon

1 Tbsp ground ginger

1 Tbsp cacao powder

2 tsp ground nutmeg

1/2 tsp ground cloves

1/2 tsp ground black pepper

2 Tbsp ground flax seeds mixed with 4 Tbsp warm water

8 oz full fat Greek yogurt

8 oz pumpkin puree

1/4 cup molasses

Sweet Orange Frosting

8 oz full fat cream cheese, room temperature

2 Tbsp light maple syrup

Zest of 1 medium orange

1. Preheat oven to 350 degrees. Prepare a 9" square pan with a light coating of melted coconut oil on the bottom and each side of the pan to prevent the cake from sticking.
2. In a small bowl, combine the ground flax seeds with water and whisk with a fork until combined. Allow mixture to sit until thick and gelatinous, about 5 minutes.
3. In a large bowl, whisk together the dry ingredients including the flour, baking soda, salt, and spices and set aside. In a separate bowl, whisk the wet ingredients together including the flax eggs, melted coconut oil, greek yogurt, pumpkin puree, and molasses.
4. Add the dry ingredients to the wet ingredients and mix until thoroughly combined.
5. Pour batter into prepared pan and bake until a toothpick come out clean, about 45-50 minutes. Allow cake to cook at room temperature for at least 10 minutes before turning out onto a cake pan/platter.
6. To make the frosting, combine the cream cheese, maple syrup, and orange zest in a standing mixer or a handheld mixer on medium speed until light and fluffy. Once the cake is cooled, evenly frost the cake, sprinkle with a light dusting of cinnamon, and cut into 9 servings. Enjoy a slice of spice cake with a warm cup of tea! You may store any leftover cake in an air tight container in the fridge for up to 5 days.