

# Gingerbread Spice Cake

## W/ Pumpkin Spice Frosting

### Ingredients

#### Cake

- 2 Eggs
- ½ cup pumpkin puree
- ½ cup honey
- 1 cup almond flour
- ½ tsp baking soda
- ½ tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ¼ tsp ground allspice
- ½ tsp nutmeg
- ½ cup coconut milk

#### Frosting

- ¼ cup pumpkin puree
- ½ tsp vanilla extract
- 2 Tbsp honey
- 4-5 Tbsp organic coconut cream or spectrum shorting (100% organic palm oil)
- pinch of salt

#### Directions

1. Preheat oven to 350C and grease a loaf or cake pan (About 9-inches)
2. Blend eggs and pumpkin puree.
3. Add in honey and finally stir in flour, baking soda and spices
4. Add coconut milk last and any nuts or raisins you choose to add. Use no more than ½ cup of raisins or nuts if you choose to add them
5. Bake for 40-45 minutes or until the toothpick test tells you its done
6. Allow to cool before frosting
7. To make an SCD legal frosting, blend all ingredients with a hand blender until light and fluffy (3-5 minutes).
  - a. Add extra coconut and honey if you find the flavor is too pumpkin like.