



# Pumpkin Cake

Serves 8



## INGREDIENTS

- 3 eggs
- $\frac{3}{4}$  cup (150g) coconut sugar
- 1 cup (230g) pumpkin puree
- 2 tsp. cinnamon
- 1 cup (125g) self-rising flour

**Serving suggestions:**  
**powdered sugar**

## DIRECTIONS

1. Preheat the oven to 375°F (190°C).
2. In a large bowl, combine eggs and sugar. Beat with a hand mixer for 5 minutes until mixture is fluffy and triples in volume. Add pumpkin puree and cinnamon and beat until everything is well-combined.
3. Sift flour into egg mixture and gently fold, making sure you do not deflate the eggs.
4. Grease an 8-inch cake pan and pour the batter into it. Bake for 50 minutes or until a toothpick inserted into the middle of the cake comes out clean.
5. Remove the cake from the oven, let it cool, then slice and serve. Store cake in an airtight container.