

Gluten Free Pumpkin Spice Cake



Dry Ingredients:

- 1 Package of New Hat Baking Yellow Cake Mix
- 1 Teaspoon Pumpkin Pie Spice
- 1 Teaspoon Ground Cinnamon
- ¼ Teaspoon Ground Nutmeg
- ¼ Teaspoon Allspice

Wet Ingredients (At Room Temperature):

- ¾ Cup Organic Cane Sugar (included in Yellow Cake Mix)
- 2 Large Eggs
- ¾ Cup 100% pure canned Pumpkin or fresh Pumpkin
- 1/2 cup Oil (we use Sunflower Oil)
- 1/2 Cup Water
- 1 ½ to 2 Teaspoons Vanilla Extract

Note: You can use 1 ½ Teaspoons Vanilla Extract with ¼ to ½ Teaspoon of other extracts such as Maple, Rum, Orange, Walnut, & Cinnamon.

Directions:

- 👉 Line muffin tins or grease and lightly flour two 8" or one 13" x 9" pan and preheat oven to 350°F.
- 👉 Pour the flour packet from the Yellow Cake Mix into a medium-sized bowl. Whisk in the dry spices and set aside.
- 👉 In a separate large bowl, whisk the eggs. Add the sugar packet and whisk until blended. Add in the pumpkin puree, vanilla/flavor extracts, oil, and water and stir until completely incorporated.
- 👉 Add dry mix to wet mix in three increments. Mix each time until just blended. Do not over mix.
- 👉 Pour batter into pans or liners. Fill just a little over half way if using muffin tins.
- 👉 Bake 15-25 minutes, (depending on the pan size used), or until toothpick comes out with a few crumbs.
- 👉 Cool cake completely on wire rack before frosting. Remove cupcakes from pan after a few minutes to cool completely on wire rack before frosting. Frost with your favorite frosting and serve.

Note: New Hat Baking recommends our versatile Cream Cheese Frosting that we use on a number of our goodies. Check out our "Cream Cheese Frosting Recipe" at www.NewHatBaking.com/Recipes.