

No Overeating with These Miniature Pumpkin Spice Cakes

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1 cup flour
1 cup brown sugar
3/4 cup pumpkin puree (canned pumpkin pie filling or roast and puree your own)
1/4 cup melted salted butter (cooled to lukewarm)
1 large egg
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1/2 teaspoon cloves
1/4 teaspoon allspice
1 teaspoon vanilla extract
a couple pinches of salt
extra flour for dusting the pan

In a large bowl and with an electric mixer, combine the brown sugar, melted butter and egg - mix until smooth and creamy in color. Add the pumpkin puree and vanilla extract and mix quickly until combined. Sift the flour and spices (as well as the pinches of salt) and add to the previous mixture. Stir in the sifted dry ingredients by hand with a wooden spoon. Your batter should resemble the top left picture above.

Butter your pan (making sure to get the indentations) and sift flour on top of the butter to make sure that nothing sticks to the details in the cake pan (see pictures above). Distribute the batter evenly into each space in the pan and gently tap the pan on a wooden cutting board to get any bubbles out.

Bake in a preheated 350 degree oven for 20 to 30 minutes (or until a tooth pick inserted comes out clean). Remove from oven and allow to cool on a cooling rack for 5 minutes (see picture below).

Gently lift the edges up with a dull knife and remove each cake from the pan, placing each cake inverted on a cooling rack (see picture below). You will see by the picture above that the back side of each cake is a little rounded - simply slice a little off the back (once they have cooled) so that they will sit flatly on a plate.

Allow to cool completely before frosting. In the picture below, I used a cream cheese frosting (like what you might use on a carrot cake) to pipe the outer edge of the oak leaf cake. (see other examples below of the pumpkin and maple leaf)

I also enjoy these mini cakes with no frosting at all! They are moist and perfectly spiced.

Serve, enjoy & HAPPY THANKSGIVING!