

# Rice Cooker Pumpkin Sponge Cake

**Prep time:** 5 minutes

**Cook time:** Depends on your rice cooker. This may range between 45 minutes to 1 hour and 30 minutes.

## Tools:

- A 5-10 cup [rice cooker with a “cake” setting](#)

## Ingredients

### *Wet*

- 1/4 cup non-dairy milk
- 1 tbsp white vinegar
- 1/2 cup vegetable oil
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 1/4 cup pumpkin purée
- 1 tsp vanilla

### *Dry*

- 1 1/2 cup flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda

### *Spices*

- 1 tsp salt
- 1 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp nutmeg

### *Optional*

- 1/4 cup pumpkin seeds

## Method

1. In your rice cooker, add the non-dairy milk, and white vinegar. Mix using a wooden or silicone spoon (don't use metal!).
2. Add the remaining wet ingredients: vegetable oil, brown sugar, white sugar, pumpkin purée, and vanilla. Mix well.
3. Add the dry ingredients: flour, baking powder, baking soda.
4. Add the spices: salt, cinnamon, cloves, and nutmeg.
5. Mix together.
6. Optional: top with pumpkin seeds.
7. Cook on your rice cooker's **"cake"** setting, which should be about 45 minutes.
8. Once 45 minutes is up, **insert a toothpick** into the middle of the cake.
  - a. If it comes out wet, then **cook again for another "cake" setting**.
  - b. Or if it comes out dry, then you're done.
9. Enjoy! It keeps in the fridge for a week. And it freezes well.