

Pumpkin Crumble Cake

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TOPPING

Amount	UOM	Ingredient
1/2	Cup	Blanched Almond Flour
1/4	Cup	Coconut Flour
1/4	Cup	Chopped Pecans or Walnuts
2	Tbsp	Coconut Sugar
1	Tsp	Cinnamon
2	Tbsp	Coconut Oil or Unsalted Butter, room temperature
1/4	Tsp	Kosher or Fine Sea Salt

CAKE

Amount	UOM	Ingredient	Substitutions
1	Cup	Blanched Almond Flour	
1/4	Cup	Coconut Flour	
1/2	Tsp	Baking Soda	
2	Tsp	Cinnamon	
1/2	Tsp	Ginger	
1/4	Tsp	Grated Nutmeg	
1/4	Tsp	Kosher or Fine Sea Salt	
1	Cup	Pumpkin Puree (not pie filling)	
4	Eggs	Room temperature	
1/2	Cup	Coconut Sugar	1/4 Cup Brown Sugar + 1/4 Tsp Green Stevia
1/4	Cup	Coconut Oil or Unsalted Butter, melted	
2	Tbsp	Maple Syrup	

1. Preheat the oven to 325 degrees.
2. Combine topping ingredients in a medium bowl. Set aside.
3. Grease or line 8x8 pan with parchment paper.
4. In a large bowl mix together Flours and Spices.
5. In a separate bowl, whisk the Pumpkin, Eggs, Sugar, Oil and Maple Syrup.
6. Pour the wet ingredients into the dry and stir to combine thoroughly.
7. Scrape the batter into the prepared pan.
8. Sprinkle evenly with the crumble topping.
9. Bake for 45-55 minutes or until a toothpick comes out mostly clean.
10. Cool completely before slicing and serving.