

Pumpkin cake

1 cup brown sugar
3/4 cup granulated sugar
1/2 cup blue bonnet margarine softened
1/2 cup applesauce or apple butter
3 large eggs
2 teaspoons vanilla extract
1 teaspoon baking Powder
1/2 teaspoon baking soda
2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1 can of pumpkin
2 cups oat flour

Frost with Pillsbury Cream Cheese Frosting



This is easy to make half gluten and dairy free and half regular. Personal opinion is the gluten free version of the cake is better but the cream cheese frosting is hard to beat. All you do is mix entire cake except flour. Divide batter and add 1 cup of oat flour to GFCF version and 1 Cup of Wheat flour to normal version and bake one in a metal pan 8X8 pan and one in a metal 8X8 pan . Use ready made Pillsbury Cream cheese frosting it is dairy free on the GFCF cake and Cream cheese frosting on the other

Preheat oven to 350 degrees. Grease 9 X13 pan or 2) 8 X 8 pans if making half and half. Whip brown sugar, granulated sugar, softened butter and applesauce or applebutter together. Add eggs and vanilla. Mix well. Mix in spices and baking powder and baking soda. Add pumpkin and beat until well combined. If making half and half divide batter evenly between two bowls. Add one cup of oat flour to first bowl and beat well. Pour into a greased 8X8 pan and spread so is even. Now add one cup of flour to the second bowl and beat. Spread in second 8X8 pan. If only making the Gluten free version add oat flour beat well and spread in a 9 X 13 pan. Bake for 30 to 40 minutes until toothpick in center of cake comes out clean. Cool and forst.

If frosting one with Cream Cheese Frosting – has dairy!!!

4 oz of cream cheese softened
1/4 Cup butter softened
2 Cups Powder Sugar
1/2 teaspoon vanilla extract.
Beat together with mixer

Is a slightly altered version of this recipe

<http://www.cookingclassy.com/2012/08/pumpkin-bars-with-fluffy-cream-cheese-frosting/>

<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>