



PUMPKIN SPICE CAKE



PREP TIME: 1H30
BAKE TIME: 30MIN
TOTAL TIME: 2H

INGREDIENTS

- 300g The One GF Flour Blend (see recipe below)*
- 1 tsp cream of tartar
- ½ tsp baking soda
- ½ tsp salt
- 1 recipe spice mix***
- 170g margarine
- 330g sugar
- 2 tsp vanilla extract
- 2 eggs
- 1 cup of milk or milk sub**

*Flour recipe:

- 90g white rice flour
- 90g brown rice flour
- 60g tapioca
- 60g potato starch
- 9g xanthan gum
- 6g guar gum

**Milk substitutions:

- 50g coconut milk + 185g water (weigh in grams)
- 1 cup almond milk, hemp, oat, soy, etc is fine
- Do not use high protein milk

DIRECTIONS

1. Preheat oven to 350°F and prepare 2x 8 inch or 3x 6 inch cake pans.

Cut parchment rounds for the bottom only. Do not grease the pans.

2. Make 2 full recipes of the spice mix.

3. In your mixer bowl, weigh out the sugar, spices, and the margarine.

Cream until light and fluffy, making sure to scrape the bowl once after 2 minutes, and again after 3 minutes.

4. While your mixer is mixing, weight and mix all remaining dry ingredients together in a bowl. Whisk to combine.

5. Add 2 eggs to the margarine and sugar mix. Cream until light and fluffy. Scrape down the bowl and mix again.

6. Weigh and measure your milk.

7. Pour the milk into the mixing bowl and gently mix for 20 seconds on LOW.

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INGREDIENTS

***Spice Recipe:

For the spice recipe, you'll need 2 recipes of this spice mix, one for your cake and one for your buttercream.

For efficiency, we recommend weighing both at one time in 2 separate containers:

- 2 tsp cinnamon
- 2 tsp ground ginger
- 1 tsp cardamom
- ½ tsp black pepper
- ½ tsp nutmeg
- ½ tsp cloves

DIRECTIONS

8. Add the dry mix on top, and mix on LOW until the flour disappears. Once this happens, turn the mixer to medium and mix 2 minutes.

Scrape the bowl down, and mix on high for about a minute, or until batter is smooth.

9. Evenly divide the batter between the cake pans. Insert heat cores if you are using them.

8 inch pans = 560g each

6 inch pans = 370g each

10. Bake 30 minutes at 350°F, or until a toothpick inserted in the center comes out clean AND when you press LIGHTLY with your fingers on the cake springs back. If both of these do not happen, then bake another 3 minutes and test again

11. Let the cakes cool in their pan. Once completely cool, run an offset spatula around the pan to help remove.

Wrap each round in plastic wrap and freeze overnight.

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PUMPKIN SPICE BUTTERCREAM



PREP TIME: 1H30
BAKE TIME: 30MIN
TOTAL TIME: 2H

INGREDIENTS

- 200g margarine at room temperature
- 1 recipe spice mix***
- 80g pumpkin puree
- 500g powdered sugar
- 1-2 TBL water
- 2 tsp vanilla

DIRECTIONS

1. Place the butter and the spice mix in the mixer and paddle until fluffy. You'll need to scrape down the bowl several times and continue beating to make this successful.

2. Add the pumpkin, vanilla and the sugar. Paddle gently until mixed. It will be very lumpy. Scrape down the bowl, and turn the speed up to Medium-high and paddle for 3-4 minutes, until it looks fluffy. Scrape the bowl and beat on high for 5 minutes.

If the frosting seems too thick, add 1-2 TBL water, but be very careful not to make it too runny.

CAKE ASSEMBLY

(TURNABLE IS PREFERRED, NOT NECESSARY)

1. Remove your cake layers from the freezer. Place one on a plate or cake round, and place a generous scoop (about 400) of frosting on top. With an offset spatula, smooth the frosting flat.

2. Stack the next round on top of the flat frosting and push down gently.

3. Cover the top of the cake in the remaining frosting. Smooth the sides and top, using your offset spatula to give some texture to the frosting. It should look rustic!

4. If your buttercream seems soft, chill this cake for 1 hour. When serving, allow your cake to come to room temperature before eating for best texture

