

Treasure Barrel

Vegan Pumpkin Spice Cake: Easy Plant-Based Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Pumpkin Spice Cake

- [ ] 2 ½ cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] ½ cup packed light brown sugar
- [ ] 2 teaspoons baking soda
- [ ] 1 teaspoon baking powder
- [ ] 1 teaspoon salt
- [ ] 2 ½ teaspoons pumpkin pie spice
- [ ] 1 (15-ounce) can pure pumpkin purée
- [ ] 1 cup unsweetened almond or oat milk
- [ ] ½ cup melted coconut oil or other neutral oil
- [ ] 2 teaspoons vanilla extract

For the Vegan Cream Cheese Frosting

- [ ] 8 ounces vegan cream cheese, softened
- [ ] ½ cup vegan butter, softened
- [ ] 4 cups powdered sugar, sifted
- [ ] 1 teaspoon vanilla extract
- [ ] A pinch of salt

Instructions

1. Let's begin by setting a calm and organized space. First, preheat your oven to 350°F (175°C). Gently grease and flour a 9x13 inch baking pan, or line it with parchment paper for easy removal later. In a large mixing bowl, add all of your dry ingredients: the flour, both sugars, baking soda, baking powder, salt, and pumpkin pie spice. Take a moment to whisk them all together. This little step is my secret to a perfectly uniform cake, ensuring every bite is as flavorful as the last.

2. Now, let’s bring in the moisture and richness. In a separate, medium-sized bowl, combine the pumpkin purée, your choice of plant-based milk, the melted coconut oil, and the vanilla extract. Whisk it all together until it's smooth and has a beautiful, vibrant orange color. The scent will already start to smell like autumn. Honestly, this part always makes me smile; it’s the heart of the cake.

3. Time to bring everything together. Pour the wet pumpkin mixture into the large bowl with the dry ingredients. Using a rubber spatula, gently fold the ingredients together until they are just combined. Please be careful not to overmix; a few lumps in the batter are perfectly fine and actually desirable. Overmixing develops the gluten in the flour too much, which can lead to a tougher cake, and we want this cake to be incredibly tender and soft.

4. Pour the finished batter into your prepared pan and use your spatula to spread it into an even layer. Place it in the preheated oven and bake for 30-35 minutes. You'll know it's ready when a wooden skewer or toothpick inserted into the center comes out clean. Let the cake cool in the pan for about 15 minutes before transferring it to a wire rack to cool completely. While it's cooling, you can whip together the ingredients for the frosting until smooth and creamy. Wait until the cake is totally, completely cool before spreading that lovely frosting over the top.

Nutrition per serving

410 kcal	4 g	60 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- It is absolutely crucial that the cake cools completely before you attempt to frost it. Even a slightly warm cake can cause the vegan cream cheese frosting to melt and slide right off. I usually let it cool for at least two hours.
- For an extra touch of elegance, you can garnish the frosted cake with a light dusting of cinnamon or some toasted chopped pecans. It adds a lovely bit of texture and visual appeal.
- The flavor of the spices in this cake deepens overnight. So, if you can resist, it's even more delicious the day after it's baked. It's the perfect make-ahead dessert for a gathering.