

# Pumpkin Cake with Sweet Apples & Cream

recipe found at: [TheMixingBowlDiary.com](http://TheMixingBowlDiary.com)

## Pumpkin Cake:

½ cup oil  
4 eggs  
1 cup pumpkin puree  
2 cups Gluten Free Flour Mix  
2 cup brown sugar  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ teaspoon salt  
2 teaspoon cinnamon  
½ teaspoon nutmeg  
¼ teaspoon cloves  
¼ teaspoon ginger  
1 teaspoon xanthan gum

Preheat oven to 350°. Coat 9x13" pan with cooking spray (or oil).

Combine oil, eggs and pumpkin in mixing bowl (or mixer) and beat well. In a separate bowl, mix flour, sugar and all dry ingredients. Slowly add the dry ingredients into the wet ingredients. Mix until combined.

Bake cake for 30mins. Let cool, then cut into pieces.

## Sweet Apples:

4 Large Apples, chopped into small pieces  
6 tablespoons sugar  
4 teaspoon cinnamon

Mix ingredients in a bowl with a lid and shake well to combine. Let sit to incorporate the sugar and cinnamon. This will create a juice which will be great over the cake.

## Cream Frosting:

2 tablespoons egg white powder (\*not egg whites)  
½ cup warm water  
1 ½ cups Marshmallow Fluff  
2 cup powdered sugar  
1 teaspoon vanilla  
½ teaspoon cream of tartar

Combine the egg white powder with ½ cup warm water. Beat in mixer (or with hand mixer). Add Marshmallow Fluff, sugar, vanilla, and cream of tartar. Beat with whisk for 5mins, or until peaks form.

### **Assemble:**

Layer: cake, sweet apples, cream frosting....repeat. Ending with cream frosting.

\*Note: This makes A LOT. Entire recipe can be halved if baking for a smaller crowd.