Vegan Pumpkin-Chocolate-Cake

Preparation time: 15 minutes   Portions: 8
Cooking time: 55 minutes
Total time: 70 minutes

Ingredients (serves 6-8)

- 250 g/ 8.8 oz (unpeeled) pumpkin (Hokkaido squash)
- 1-2 tsp. vegetable oil (I used coconut oil)
- 200 ml/ 0.4 cups plantbased milk (e.g. oat milk or almond milk)
- 1 tsp. turmeric (optional für eine schöne gelbe Färbung des Kuchens)
- 250 g/ 2 cups (spelt) flour
- 150 g/ 1 cup ground almonds
- 150 g/ 2/3 cup cane sugar
- A pinch of sea salt
- 1 tbsp. cinnamon
- 2 tsp. baking powder
- 1 tsp. baking soda (or a tsp. more baking powder)
- 1 tbsp. apple cider vinegar (or lemon juice)
- 100 ml/ 0.42 cups coconut oil (or rapeseed oil) + oil or margarine for greasing the baking tin
- Vegan chocolate drops to your liking (if you prefer, you can skip the chocolate drops and make a cake without any chocolate)

Besides: A loaf pan by the measure of 25 cm x 11 cm (9.8 inch x 4.3 inch)

> Tip: With just a small variation of this pumpkin cake recipe, you can also prepare a delicious pumpkin marble cake. Simply mix 1/3 of the finished dough with 4 tbsp. raw cocoa powder. Fill the pumpkin dough (without cocoa) into the mould and then pour the chocolate dough over it. Then, with a fork, stir in the chocolate dough in circular movements so that the cake gets "marbled". The addition of chocolate drops is then optional.

Instructions (12 minutes baking time for the pumpkin + 15 minutes preparation time + 45 minutes baking time for the cake)

1. Preheat the oven to 200 °C/ 392 °F fan and layer the baking tray with parchment paper.
2. Wash the pumpkin, cut into half and remove the seeds. Dice 250 g of the unpeeled pumpkin into cubes, mix with 1-2 tsp. coconut oil, spread on the parchment paper and bake at 200° C/392 °F fan for about 12 minutes until soft.
3. Puree the softly cooked pumpkin cubes with 200 ml plantbased milk and 1 tsp turmeric in your blender.
4. Sieve spelt flour into a bowl. Add ground almonds, cane sugar, a pinch of sea salt and 1 tbsp. of cinnamon.
5. Add 2 tsp.baking powder and 1 tsp. baking soda and drizzle 1 tbsp. apple cider vinegar directly onto the baking soda until it froths. The acid of the vinegar activates the baking soda and makes the cake particularly fluffy and soft.
6. Add the mixed "pumpkin milk" and liquid coconut oil (or rapeseed oil) and mix with a hand mixer until the dough is even.
7. Lightly grease the loaf pan with coconut oil (or margarine) and pour in the dough. Stir vegan chocolate drops into the dough and press into the top of the dough. Use as much chocolate drops as you like, but don't overdo it :-)
8. Bake pumpkin cake at 180 °C/356 °F fan in the preheated oven for about 45-50 minutes (stick test).
9. Remove cake from the oven, let it sit and cool down for about 30 minutes, carefully remove the cake with a thin, sharp knife, remove from the mould and enjoy.

Just look at this beautiful color and awesome, fluffy texture of this cake! The cake simply becomes perfectly fluffy, not crumbly and tastes good all around. Enjoy!