

### Pumpkin Spice Cake Ingredients

- 1 (15 oz) can pumpkin puree
- 3 eggs (room temperature)
- 1/3 cup maple syrup
- 1/4 cup coconut oil
- 1 1/2 tsp. vanilla extract
- 1 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. cardamom
- 1/4 tsp. salt
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 2 cups almond flour (or coconut flour)
- 1/2 cup arrowroot flour

### Pumpkin Spice Cake Instructions

- Preheat oven to 350°F. Line an 8×8" or 9×9" pan with parchment paper.
- In a large bowl, combine pumpkin puree, eggs, maple syrup, coconut oil, vanilla, cinnamon, nutmeg, cardamom, and salt. Mix until smooth.
- Whisk almond flour, arrowroot, baking soda, and baking powder.
- Spoon dry into wet ingredients until just combined.
- Pour batter into prepared baking dish and level.
- Bake at 350°F for 25-30 minutes, or until a toothpick inserted in the center comes out clean.

### Frosting Ingredients:

- 1/2 cup butter, room temperature
- 8 ounces cream cheese, room temperature
- 2 cups tapioca powder
- 2 teaspoons vanilla extract
- 1/8 tsp salt
- Stevia to taste

### Frosting Instructions:

- Beat softened butter and cream cheese until well blended.
- Add tapioca, vanilla, and stevia to the desired level of sweetness.
- Beat until creamy.