Pumpkin Cake

Serves 8 - 12

Ingredients:

Pumpkin Cake

2 cups all-purpose flour
2 teaspoons baking soda
1 ¼ teaspoons ground cinnamon
½ teaspoon sea salt
¼ teaspoon nutmeg
1 (15 ounce) can pure pumpkin puree
1 ¾ cups brown sugar
½ cup plain Greek yogurt (or sour cream)
½ cup avocado, grapeseed or canola oil
4 large eggs
2 teaspoons vanilla extract

Cinnamon Cream Cheese Frosting

2 (8 ounce) packages cream cheese, at room temperature
½ cup (one stick) unsalted butter, at room temperature
2 ½ cups confectioners' sugar
1 teaspoon pure vanilla extract
1 teaspoon cinnamon

Steps:

1. Preheat your oven to 350° F
   Line a 9"x 13" baking dish with parchment paper.
2. In a large bowl, whisk together the flour, baking soda, cinnamon, salt and nutmeg.
3. In another large bowl, whisk together the pumpkin, sugar, yogurt (or sour cream) and oil. When the mixture is smooth, add the eggs, one at a time, whisking between each addition. Whisk in the vanilla.
4. Add the dry ingredients to the wet, mixing until well combined with no lumps.
5. Pour the mixture onto the prepared smoothing out the top.
6. Bake for 30-40 minutes rotating the pan in the oven halfway through.
7. Check if it is ready by sticking a toothpick in the center and looking to see if the toothpick comes out clean.Allow the cake to cool in the pan before applying the frosting.
8. To make the frosting beat together the cream cheese and butter until creamy. Add the sugar, cinnamon and vanilla and beat until there are no lumps. Frost cake, slice and serve.