

Pumpkin Pie Funnel Cake with "Cream Cheese" Icing (Gluten free, Dairy free)

Cake adapted from detoxinista.com

Icing adapted from [The Joyous Health Cookbook](#)

It is my son's second birthday today and Thanksgiving. So, this cake is a Sansational double winner as it helped us celebrate both occasions without having to make a pie and a cake. The amazing thing about this cake is that it tastes exactly like pumpkin pie; there is no worries about having to make a pie crust; and, is super easy to whip up. It is moist and melts in your mouth just like pumpkin pie. The icing is an added treat and tastes like the traditional cream cheese icing, but is so much better for you.

Happy Thanksgiving and Sansational x 2!



Cake ingredients and directions:

14 oz. pumpkin puree (about 1 1/2 cups)

3/4 cup coconut flour

3/4 cup maple syrup

1 1/2 teaspoons ground cinnamon

3/4 teaspoon ground ginger

1/4 teaspoon ground cloves

3/4 teaspoon baking soda

1/4 teaspoon salt

2 large eggs

Butter or coconut oil, for greasing the pan

1. Preheat the oven to 350 degrees F and grease a funnel cake pan or a 9"x9" baking dish well with butter or coconut oil.
2. Combine all of the ingredients in a large mixing bowl, and stir well until no clumps remain. Transfer the batter to the greased baking dish, and use a spatula to smooth the top.
3. Bake at 350F for 40-45 minutes, or until the edges are golden and the center is firm.
4. Allow to cool completely. Drizzle icing below over cake. Store in in the fridge for up to a week.

Icing ingredients and directions:

1/2 cup cocoa butter

1/4 cup honey

1 tsp vanilla

1/4 tsp sea salt

1 tsp lemon juice

Coconut milk, unsweetened (as needed)

Combine all ingredients in a bowl until smooth. Add coconut milk as needed to desired consistency. Drizzle over cooled cake.

Sansational Tips:

1. This cake can also be made into a square 9 x 9 pan and you can also skip the icing as this cake is equally delicious without it.
2. Cocoa butter is not the same as coconut oil. [Click here to see the differences](#). Sometimes cocoa

butter is a bit lumpy when mixing, but it will smooth out with constant stirring.