



Pumpkin Nutmeg Cake

Healthy and delicious at the same time!

Ingredients

2 cups WHITE GOLD all purpose gluten-free flour
1 teaspoon baking powder
1 teaspoon baking soda
 $\frac{1}{4}$ teaspoon ground nutmeg
 $1\frac{1}{2}$ cups granulated sugar
 $\frac{1}{8}$ teaspoon salt
 $\frac{3}{4}$ cup butter, softened
4 large eggs, beaten
1 15-ounce can pumpkin puree
Confectioners' sugar, for dusting

Preparation

1. Preheat the oven to 350°F and line 2 loaf baking pans with parchment paper.
2. Using a sifter, sift together the flour, baking powder, baking soda, nutmeg, sugar and salt into a large bowl. Mix in the butter, eggs and pumpkin puree until the incorporated.
3. Pour the batter into the pan and bake for 25 minutes, until golden. Cool to room temperature and then refrigerate for 2 hours before cutting into bars. Dust with confectioners' sugar before serving.