Another dairy-free cake. This one I adapted from Natasha’s Kitchen (http://natashaskitchen.com/2015/11/06/easy-pumpkin-cake-recipe/) and from Cooks Illustrated’s Pumpkin Cake with Cream Cheese Frosting. I liked Natasha’s recipe for the simplicity in the method and for the moisture in the cake. I added a teaspoon of lemon juice to increase the power of the baking soda and make the cake even lighter. But I preferred the pumpkin spice combination and the use of salt in the Cooks Illustrated’s version.

**Ingredients:**

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 3 large eggs, room temp
- 1 cup of vegetable oil
- 1 can (15 oz) of pumpkin puree (not pumpkin pie filling!)
- 1 teaspoon of lemon juice

**Procedure:**

1. **Prepare pan and oven**
   - Line a 9x13 inch pan with parchment paper.
   - Spray the paper with cooking spray.
   - Turn oven on to 350 F.
2. **Mix Dry ingredients**
   - Using a clean whisk, in a large bowl mix flour, sugar, baking soda, baking powder, salt, cinnamon, allspice, and ground ginger.
3. **Mix Wet Ingredients**
   - In a separate bowl lightly beat the eggs with the oil using the whisk.
   - Pour in the pumpkin puree and stir.
   - add the lemon juice.
4. **Finish Batter and Bake**
   - Mix the wet ingredients into the dry ingredients.
   - Pour batter into prepared pan spreading it evenly with a spatula.
   - Bake at 350F for approximately 35 minutes or until a toothpick inserted in the cake comes out fairly clean.
   - Serve warm as is.
   - You can also serve with a warm rum or bourbon sauce.
   - You can let the cake cool completely and frost it with cream cheese frosting.