

Vegan Pumpkin Cake Bars

Recipe by Maya Wilson

(Fills a 13.5 X 9.5 inch pan)

Ingredients

2 15 oz. cans of pumpkin puree
1 1/2 cups melted coconut oil
3/4 cup granulated sugar
1 1/4 cup oat flour
1 1/4 cup gluten-free flour
2 tbsp. baking powder
1 tsp. baking soda
1 tbsp. of cinnamon
1 tbsp. pumpkin pie spice
1 tsp. salt
2 tsp. vanilla extract
1/2 cup semi-sweet (or dark) chocolate chips

Directions

Preheat the oven to 350 degrees F and grease a pan (13.5 x 9.5 inches). Set aside. In a large bowl, mix together the pumpkin puree, coconut oil, and sugar.

Now add the flour and mix. Sprinkle in the baking powder, baking soda, cinnamon, pumpkin pie spice, salt, and vanilla extract and mix with a large spoon until just combined.

Pour batter into the prepared pan and smooth out evenly. Bake for ~30 minutes, or until a toothpick inserted into the middle comes out clean. Let the cake sit for about 5 minutes. Cut into squares and enjoy!

*Note: Feel free to substitute the oat flour + gluten-free flour with regular all-purpose flour