

Pumpkin Pie Cake

Paleo, Gluten Free, Dairy Free, Sugar Free & Low Carb

SHOPPING LIST - FOR THE PUMPKIN PIE

- 1 - 15oz can organic pumpkin puree
- 1 - 15 oz can organice coconut milk
- 4 eggs
- 1/2 cup monk fruit sweetener
- 2 tsp cinnamon
- 2 tsp pumpkin pie spice

SHOPPING LIST - FOR THE CAKE TOPPING

- 2 cups almond flour
- 1/4 cup tapioca flour (can sub almond flour)
- 1/2 cup monk fruit sweetener
- 1/2 tsp salt
- 3.5 tsp baking soda
- 3/4 cup coconut oil melted
- 1/2 to 1 cup chopped nuts (pecans, walnuts)



INSTRUCTIONS

1. Preheat the oven to 350* F.
2. Mix all of the pumpkin pie ingredients together and pour into a greased 9x13" baking dish.
3. Mix all of the cake ingredients together (excluding the coconut oil and nuts) and sprinkle the cake evenly over the pumpkin pie.
4. Pour the melted coconut oil evenly over the top and then sprinkle the nuts evenly over the cake.
5. Bake for 1 hour.