

Pumpkin Spice Latte Snack Cake

Ingredients

1 c Flour	1 t Baking Powder
1 t Cinnamon	1/2 t Nutmeg
1/2 t Ground Ginger	1/2 t Salt
1/4 t Baking Soda	1/4 t Cloves
3/4 c Brown Sugar	2 Eggs
1 c Pumpkin Puree	1/4 c Vegetable Oil
2 t Espresso Powder	1 1/2 t Vanilla Extract
3 T Unsalted Butter	1 c Powdered Sugar
2 T Heavy Cream	

Pumpkin Spice Latte Snack Cake

Instructions

- 1.Preheat the oven to 350F; grease an 8 by 8-inch baking dish with cooking spray and line the bottom with parchment paper. In a small bowl dissolve espresso powder into 2 teaspoons hot water.
- 2.Whisk together the flour, baking powder, cinnamon, nutmeg, ginger, salt, baking soda, and cloves in a medium bowl and set aside.
- 3.Beat together the brown sugar and eggs until light and fluffy. Beat in the pumpkin puree, oil, dissolved espresso powder, and vanilla. Stir the dry ingredients into the wet until combined, being careful not to over-mix.
- 4.Pour the batter into the prepared dish and bake until a wooden pick inserted into the center comes out clean, about 18 to 22 minutes. Cool completely on a wire rack.
- 5.Meanwhile, place butter in a pan and stir until there are browned bits. Beat together the brown butter and powdered sugar, gradually adding the cream while beating until it reaches your desired consistency. Frost the cake with the buttercream.