

Pumpkin Spice Cake

Cake:

2 cups almond flour (OR 1 cup almond flour and $\frac{3}{4}$ cup plus 2 Tbsp THM Baking Blend)
1 cup sweetener (Pyure or Gentle Sweet), or less to taste
1 scoop whey protein powder
1 Tbsp pumpkin pie spice
1 Tbsp baking powder
1 tsp baking soda
 $\frac{1}{2}$ tsp salt
1 can pumpkin puree (15 oz)
4 eggs
2 tsp vanilla extract
1 tsp maple extract
1 cup chopped pecans (optional)

Frosting:

1 stick softened butter
1 block softened cream cheese (8 oz)
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup sweetener (Pyure or Gentle Sweet)
1 tsp cinnamon
1 tsp vanilla

1. Grease 9x13 pan. Preheat oven to 350.
2. Combine dry ingredients in bowl, then add wet ingredients and mix well. Stir in chopped pecans.
3. Pour into pan, and bake for 30 minutes.
4. Cool completely before frosting.
5. For frosting, combine all ingredients and beat until well combined.