

Cream Cheese Pumpkin Cake

8 oz. cream cheese, softened
1/2 tsp. gf baking powder
1/2 cup margarine
1 tsp. xanathan gum
2 1/2 cups white sugar
1 tsp. salt
3 lg. eggs
1 tsp. ground cinnamon
1 can (15 oz) pumpkin
2 tsp. baking soda
3/4 cup walnuts (opt.)
1/2 tsp. ground cloves
3 1/2 cups all-purpose gf flour (or your favourite blend)

Preheat oven to 350. Grease 9 x 13 pan. Cream together softened cream cheese, butter and sugar, add eggs one at a time. Mix in pumpkin. In another bowl, mix together all dry ingredients. Pour over batter and stir until moistened. Turn into prepared pan. Bake for about 40 minutes or until toothpick in centre comes out clean. Top with your favourite icing. Enjoy! (I adapted this recipe from a 'non' gf pumpkin loaf recipe and it worked very well)

From: Deb Paris