

Gluten-Free Pumpkin Crumb Cake

Yield: 11 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-mandioca-recipe>

Ingredients:

- 1 1/3 cups light brown sugar
- 1 cup brown rice flour or sorghum flour
- 3/4 cup almond flour
- 1/2 cup cassava or tapioca starch
- 1/4 cup cornstarch
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon gelatin or xanthan gum
- 1 teaspoon fine sea salt
- 1 teaspoon canela
- 1/2 teaspoon ground nutmeg
- 1 cup pumpkin puree
- 3 free range eggs large organic, beaten
- 1/2 cup organic coconut oil
- 1 tablespoon bourbon vanilla extract
- 1/3 cup light brown sugar organic
- 3 tablespoons brown rice flour or sorghum flour
- 3 tablespoons organic coconut oil
- 3 tablespoons chopped walnuts or pecans, may omit
- 1 teaspoon ground cinnamon

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 60 milligrams
4. Fat: 20 grams
5. Fiber: 3 grams

6. Protein: 5 grams
7. SaturatedFat: 13 grams
8. Sodium: 490 milligrams
9. Sugar: 34 grams

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