

Vegan Pumpkin Spice Cake Recipe: Easy Homemade Dessert

For those seeking a heartwarming, autumnal dessert that aligns with a plant-based diet, this **Vegan Pumpkin Spice Cake Recipe** delivers on every front. It is a wonderfully moist and tender cake, deeply flavored with the comforting blend of cinnamon, nutmeg, and ginger, all without the use of any animal products. This easy homemade recipe proves that vegan baking can be just as rich, satisfying, and decadent as any traditional cake. The **Vegan Pumpkin Spice Cake Recipe** is the perfect way to enjoy the classic flavors of the season, ensuring everyone at your table can indulge in a truly spectacular dessert.

Why You'll Love This Recipe

Perfect for Plant-Based Enjoyment

This **Vegan Pumpkin Spice Cake Recipe** is a fantastic addition to any holiday or fall menu, specifically catering to those who prefer or require a plant-based dessert. It showcases how simple ingredients can yield an incredibly rich and satisfying cake. Because it is so moist and full of spice, it appeals to both vegan and non-vegan guests alike, making it a stress-free dessert option for entertaining.

Seasonal Spice Highlights

The true magic of this cake lies in its beautiful balance of seasonal spices. Generous amounts of cinnamon, coupled with ginger, nutmeg, and a pinch of cloves, provide the familiar, comforting aroma and taste of fall. This careful blend of spices ensures that the sweetness of the pumpkin is perfectly complemented, creating a complex and deeply satisfying flavor profile that defines the **Vegan Pumpkin Spice Cake Recipe**.

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Aaron recipes

An incredibly moist and flavorful Vegan Pumpkin Spice Cake that is easy to make at home. Featuring a perfect blend of cinnamon, nutmeg, and ginger, this plant-based dessert is the ideal comforting treat for fall and holidays, proving vegan baking can be rich and delicious.

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Prep Time 25 minutes mins

Cook Time 35 minutes mins

Total Time 1 hour hr

Course Dessert
Cuisine American

Servings 12 servings
Calories 380 kcal

Equipment

- Two 9-inch round cake pans
- Large mixing bowls
- Whisk or hand mixer

Ingredients

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 tablespoon pumpkin pie spice
- 1 teaspoon salt
- 1 3/4 cups granulated sugar
- 1 can (15 oz) pure pumpkin puree
- 1/2 cup vegetable oil
- 1/2 cup plant-based milk (oat or soy)
- 1 tablespoon apple cider vinegar
- 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large bowl, whisk together flour, baking soda, baking powder, pumpkin pie spice, and salt.
3. In a separate bowl, whisk together sugar, pumpkin puree, oil, plant-based milk, apple cider vinegar, and vanilla extract until smooth.
4. Add the wet ingredients to the dry ingredients and mix on low speed until just combined. Do not overmix.
5. Pour the batter evenly into the prepared pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool in the pans for 10 minutes, then invert onto a wire rack to cool completely before frosting with a vegan cream cheese frosting or glaze.

Notes

Use pure pumpkin puree, not pie filling. Do not overmix the batter. Apple cider vinegar is essential for leavening when combined with baking soda.

Keyword Fall Dessert, homemade dessert, plant-based, pumpkin spice, vegan cake

Ingredient Highlights & Substitutions

Essential Ingredients

The success of a **Vegan Pumpkin Spice Cake Recipe** hinges on a few crucial non-dairy substitutes. Use **pure** pumpkin puree, not pie filling, as the base for moisture and flavor. For the dairy substitute, full-fat canned coconut milk or a rich oat milk works best for both the cake and a potential vegan cream cheese frosting, adding necessary richness. Also, using apple cider vinegar with baking soda helps create the necessary leavening without eggs, resulting in a light crumb.

Smart Substitutions

If you don't have pumpkin puree, you can substitute it with an equal amount of mashed sweet potato or butternut squash puree, though this will slightly alter the final flavor. For the oil, while vegetable or canola oil is standard, melted coconut oil (which is solid at room temp) adds a lovely richness when used in the liquid form. If you want to enhance the spice, add a teaspoon of instant espresso powder to the dry ingredients; it deepens the flavor without adding a coffee taste.

Step-by-Step Instructions

Prep Phase

The preparation for this **Vegan Pumpkin Spice Cake Recipe** is simple, but requires one important step: mixing the wet ingredients thoroughly. Combine the pumpkin puree, oil, milk substitute, and sugar first. In a separate bowl, whisk together all the dry ingredients, including the spices, flour, and leavening agents. Ensure your cake pans are generously greased and floured with a vegan-friendly dusting (using extra flour or ground almonds).

Cooking Phase

When combining the wet and dry mixtures, mix the batter on a **low speed** only until the ingredients are just incorporated. Overmixing vegan batter can quickly lead to a tough, gummy texture, as the lack of eggs provides less structure to hold up to overworking. Pour the batter evenly into the prepared pans. Bake until a toothpick inserted into the center comes out clean, then let the cakes cool completely before attempting to frost them.

Pro Tips for Perfect Results

Technique Secrets

To get the absolute best texture in your **Vegan Pumpkin Spice Cake Recipe**, allow the batter to rest for about 10 minutes before pouring it into the pans. This brief rest allows the flours to fully hydrate and the leavening agents to begin working, which results in a lighter, fluffier cake crumb. Another trick is to use slightly warm milk (plant-based) when making a vegan cream cheese frosting, as it helps dissolve the powdered sugar more smoothly.

Common Mistakes to Avoid

A frequent mistake in vegan baking is using the wrong type of milk substitute; avoid thin, watery milks like skim almond milk. Choose a full-fat version of oat, soy, or coconut milk for the necessary fat content. Also, never try to speed up the cooling process. The warm cake is structurally weak, and trying to handle or frost it too early will cause it to tear or settle unevenly. For more vegan inspiration, also check out the [Best Vegan Pumpkin Spice Cake: Easy Comfort Food Dessert](#).

Serving Ideas & Pairings

Presentation & Plating

This **Vegan Pumpkin Spice Cake Recipe** is beautiful when finished with a thick layer of vegan cream cheese frosting. Decorate the top simply with a dusting of cinnamon, a scattering of chopped walnuts, or small, baked pumpkin seeds. For an elegant plating, serve individual slices with a small drizzle of vegan caramel sauce and a few fresh mint leaves to contrast the rich orange color of the cake.

Pairing Suggestions

The warm, earthy spices of this cake are wonderfully complemented by equally warm and comforting beverages. Serve it alongside a hot mug of spiced apple cider, a creamy vegan chai latte, or a robust cup of freshly brewed black coffee. For an evening treat, a non-alcoholic spiced rum alternative or a smooth, slightly dry vegan red wine offers a nice balance to the cake’s sweetness.

Nutrient Amount % Daily Value		
Calories	380	19%
Protein	5 g	10%
Carbs	50 g	18%
Fat	18 g	23%

Frequently Asked Questions

Can I use gluten-free flour for this recipe?

Yes, you can successfully substitute the all-purpose flour with a measure-for-measure gluten-free blend. Ensure the blend contains xanthan gum, or add \$1/2\$ teaspoon per cup of flour, as this helps replace the structure lost by removing gluten.

How do I prevent my vegan cake from being too dense?

The key to preventing a dense cake is not to overmix the batter. Once the wet and dry ingredients are combined, mix only until no streaks of flour remain. Also, ensure your leavening agents (baking

soda and baking powder) are fresh.

Can I freeze leftover slices of the Vegan Pumpkin Spice Cake?

Yes, this cake freezes well. Cut the cake into individual slices, wrap each slice tightly in plastic wrap, and then wrap it again in aluminum foil. It can be stored in the freezer for up to 2 months. Thaw overnight in the refrigerator or for a few hours at room temperature.

Conclusion

This **Vegan Pumpkin Spice Cake Recipe** proves that you never have to sacrifice flavor or texture for dietary preferences. It is a truly delicious, moist, and warmly spiced dessert that perfectly encapsulates the flavors of fall. The recipe is straightforward, yielding a beautifully light crumb and a comforting richness that makes it a perfect addition to any dessert table. It is a guaranteed crowd-pleaser that delivers all the coziness of the season in every single slice.

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