



## Dark Chocolate Pumpkin Snack Cake

Say hello to rich, dark and delicious. This chocolate-y snack cake is super moist thanks to the pumpkin puree – which you wouldn't even know is in here if I didn't tell you. It's the perfect #nonpumpkinspice pumpkin snack cake ever! Plus, it's made in one bowl – so that means less to clean up. Win, win, win!

Prep time: 45 minutes   Makes: 16 snack-size pieces

### Ingredients:

3/4 cup canned pumpkin puree (not pie filling)  
1/2 cup almond butter  
1/3 cup cocoa powder  
1/3 cup honey  
1/4 cup dark chocolate chips/chopped dark chocolate  
2 eggs  
1 tsp vanilla extract  
1 tsp baking soda  
1/4 tsp sea salt

### How To Make:

1. Preheat the oven to 350°. Line a 9" X 9" baking pan with parchment paper.
2. Add all ingredients into a large bowl and whisk until smooth (about 30 seconds).
3. Pour mixture into the prepared pan and bake for 30 - 33 minutes until a toothpick inserted comes out clean. Cool before slicing (if you can wait!).

Note: 33 minutes? Yes, 35 is two minutes too long, trust me. It may look slightly less baked in the middle, that's okay. In fact, it means it will be super moist and yum-a-licious!