

This is a healthier version of pumpkin cake. The original recipe can be found [here](#). To make a recipe healthier, I decrease the sugar and use half whole wheat flour instead of all white flour.

Makes 1 sheet cake

Takes 15 minutes prep + 25-30 minutes to bake

Ingredients

1 cup white flour
1 cup whole wheat flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 + 1/3 cup white sugar

4 eggs
1 cup canola oil
1 (15oz) can pumpkin puree

Instructions

1. Preheat the oven to 350 degrees F.
2. Mix "dry" ingredients together in a large bowl: whole wheat flour, white flour, sugar, baking powder, baking soda, salt, cinnamon
3. Make a "well" in the center of the dry ingredients and pour in the "wet" ingredients: eggs, canola oil and pumpkin.
4. Beat the eggs into the oil and pumpkin in the center of the bowl, when they are mostly mixed, stir to combine them with the dry ingredients.
5. Spray a large rimmed baking sheet with cooking spray. Pour the batter onto the tray.
6. Bake in the center of a 350 degree oven for 25-30 minutes, or until a knife inserted in the center comes out clean.
7. Delicious warm or cooled. If desired, top with cream cheese frosting. My kids prefer their pumpkin cake without frosting.