



Mini Pumpkin Cakes

These mini pumpkin cakes are too cute to resist! Great for Halloween or Thanksgiving treats. Use [Pamela's Chocolate Cake Mix](#) or [Pamela's Classic Vanilla Cake Mix](#), or try the from-scratch cake recipe below, using our new [Artisan Flour Blend](#).

Ingredients

CAKE:

- 1 cup [Pamela's Artisan Flour Blend](#)
- 1 1/2 tsp pumpkin pie spice
- 1/2 tsp baking powder
- 1/4 tsp soda
- 1/4 tsp salt
- 1/3 cup unsalted butter
- 1/2 cup sugar
- 1 lg egg
- 1 tsp vanilla
- 1/2 cup sour cream

GLAZE

- 1 1/2 c. powdered sugar
- 2 TBSP unsalted butter-melted
- 2 TBSP water
- orange food coloring
- licorice twists for stems – we like Candy Tree Gluten Free Organic Licorice Twists.

Remember, many licorice products contain gluten so be sure to check the ingredients in advance.

Directions

Preheat to 350°. Spray pans.

Mix first 5 ingredients. Beat butter with sugar until fluffy. Beat in egg and vanilla. Add dry ingredients and sour cream alternately in two batches. Bake in center of oven for 25 minutes in mini-Bundt pan.

When cool, dip pumpkins into glaze and coat completely.

Recipe adapted from Food & Wine Magazine.