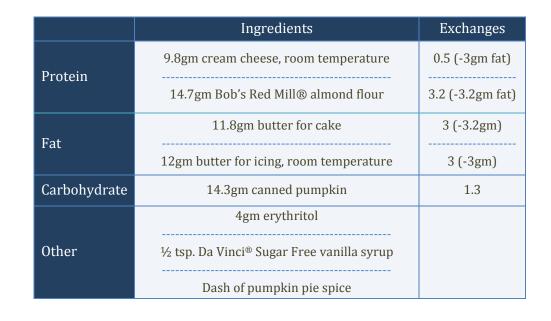
## ICED PUMPKIN SQUARE



Recipe developed by Chef Paige Vondran

## DIRECTIONS

- Preheat oven to 350° F.
- Weigh the ingredients using a gram scale.
- In a small bowl, melt the butter for the cake.
- Add the canned pumpkin, erythritol, and almond flour to the bowl.
- Season the batter with pumpkin pie spice.
- Stir until smooth using a small rubber spatula.
- Grease a square shaped silicone mold with nonstick cooking spray.
- Pour the batter evenly into the mold.
- Bake for 20-25 minutes until cake is firm and slightly darker in color.
- In a separate small bowl, weigh the room temperature butter.
- Add the room temperature cream cheese to the bowl.
- Stir until smooth using a small rubber spatula.
- Once the square is fully cooled, gently remove from the silicone mold.
- Scoop the icing on the top of the square. Spread evenly.



## VARIATIONS

- Other artificial sweeteners may be used in place of the erythritol such as liquid stevia or saccharin.
- Banana can be used in place of the pumpkin if desired.
- The exchange amount of butter in the pumpkin cake should not exceed the exchange amount of almond flour.
- Cake must be cooled before removing from the mold, otherwise it will not hold together.



This recipe is designed to be used by patients who are followed by The Children's Hospital of Philadelphia's Division of Neurology Ketogenic Diet Program.