

Pumpkin Cake

A great seasonal tray-bake using up unwanted pumpkins!

Makes 8-10 portions

Ingredients - Cake

300g	Self-Raising Flour
300g	Light Muscovado Sugar
3 Tsp.	Mixed Spice
2 Tsp.	Bicarbonate of Soda
175g	Sultanas
½ Tsp.	Salt
4 x	Eggs – beaten
200g	Butter – melted
1 x	Orange Zest
1 Tbsp.	Orange Juice
500g	Pumpkin – grated (this is the peeled weight)

Ingredients - Frosting

200g	Cream Cheese
85g	Butter
100g	Icing Sugar
1 x	Orange Zest
1 Tbsp.	Orange Juice

Method

1. Heat the oven to 180°C, Gas Mark 4 and line a 30cm x 20cm baking or roasting tin.
2. Soft the flour in a bowl and add the sugar, spice, bicarbonate of soda, sultanas and salt and stir.
3. Beat the eggs with the melted butter and stir in the orange juice and zest. Combine this with the dry mixture.
4. Stir in the grated pumpkin and pour the mixture in to the tin and bake for 30 minutes. Leave to cool on a cooling rack.
5. For the frosting, mix the cream cheese, butter and icing sugar with the orange juice and zest until smooth and creamy.
6. Once completely cool, decorate the cake with the frosting and section up in to square portions.