

Recipe Feature Pumpkin Cake

A great seasonal tray-bake using up unwanted pumpkins!

Makes 8-10 portions

Ingredients - Cake

300g Self-Raising Flour300g 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.

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