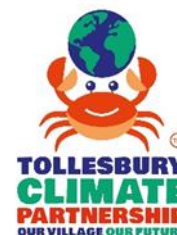


PUMPKIN CAKE



Ingredients:

For the sponge:

225g light brown soft sugar
125 ml vegetable oil
3 large eggs
200g pumpkin puree
275g self-raising flour
2 tsp cinnamon
½ tsp mixed spice
¼ tsp nutmeg

For the frosting:

160g full fat cream cheese
120g butter or baking spread
1 tsp vanilla extract
280g icing sugar

All the ingredients for this cake can be found at Freds or Morrisons. You can either use pumpkin puree from a tin, or make your own from a pumpkin bought at the veg van. To make puree, cut the pumpkin into slices and de-seed, but leave the skin on. Drizzle with olive oil and cook at 180 degrees until soft. Then scoop the flesh off the skin with a spoon and puree 200 grams in a blender for this recipe. Any flesh left over can be used in a risotto or soup.

Method:

Whisk together the vegetable oil and brown sugar. Slowly beat in the eggs and pumpkin puree. Next add the flour and spices and fold in gently.

Pour into a lined baking tin and spread evenly. Bake for 25 minutes at 180 degrees. Cool for 5 minutes in the tin, then turn out onto a rack.



While the cake is cooling, let the butter and cream cheese come up to room temperature. Mix the butter, cream cheese and icing sugar, either by hand or with a mixer. Spread over the cooled sponge and decorate with sprinkles, orange zest, or sage leaves.