



HALLOWEEN PUMPKIN CAKE

Prep: 20 mins | Bake: 30 mins

Ingredients:

- 300g self-raising flour
- 300g light muscovado sugar
- 3 tsp mixed spice
- 2 tsp bicarbonate of soda
- 175g sultanas (Optional)
- ½ tsp salt
- 4 eggs, beaten
- 200g butter, melted
- zest 1 orange
- 1 tbsp orange juice
- 500g (peeled weight) pumpkin or butternut squash flesh, grated

Cake Method:

1. Heat oven to 180C/fan 160C/gas 4. Butter and line a 30 x 20cm baking or small roasting tin with baking parchment.
2. Mix together the flour, sugar, spice, bicarbonate of soda, sultanas, and salt.
3. Then, beat the eggs into the melted butter and stir in the orange zest and juice.
4. Mix the dry and wet ingredients together. And then, stir in the pumpkin.
5. Pour the batter into the tin and bake for **30 minutes, or until golden brown.**

Icing Method:

1. Beat together the cheese, butter, icing sugar, orange zest, and 1 tsp of the juice until it's smooth
2. Refrigerate until the cake is fully baked and completely cooled down.

