

pumpkin cake

Makes 8 large slices
Preparation 30 minutes
Cooking 45 minutes



Ingredients

350g (2 1/3 cups) raw coarsely grated pumpkin
250g (2 cups) plain flour
4eggs
8g (2 tsp) baking powder
200g (1 cup) caster sugar
60g chopped walnuts
180ml (3/4 cup) vegetable oil
a pinch of salt
2g (1 tbsp) ground cardamom
6g (1 tsp) ground cinnamon
2g (1 tbsp) ground nutmeg
2g (1 tbsp) ground clove

To make

Grease a 23cm cake tin with baking spray or line it with baking paper. Preheat the oven to 180°C/350°F. Mix the dry ingredients in a bowl

Gently fold the grated pumpkin in the dry ingredients

Beat the eggs and the sugar with an electric mixer until pale and thick. Mixer still on, drizzle in the oil and gradually add the carrot mixture. This will only take a couple of minutes

Add your spices and mix through

Pour the batter and spread evenly into the prepared tin and bake for 45 minutes or until a skewer comes out clean

.Set aside for an hour to cool

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