



Halloween Pumpkin Cake

Like carrot cake? Then try using up your leftover pumpkin in this clever traybake for Halloween.

INGREDIENTS

For the cake:

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

For drenching and frosting:

200g pack soft cheese
85g butter, softened
100g icing sugar, sifted
zest 1 orange and juice of half

METHOD

- Heat oven to 180C/fan 160C/gas 4. Butter and line a 30 x 20cm baking or small roasting tin with baking parchment. Put the flour, sugar, spice, bicarbonate of soda, sultanas and salt into a large bowl and stir to combine. Beat the eggs into the melted butter, stir in the orange zest and juice, then mix with the dry ingredients. Stir in the pumpkin and pour the batter into the tin and bake for 30 mins, or until golden and springy to the touch.
- To make the frosting, beat together the cheese, butter, icing sugar, orange zest and 1 tsp of the juice till smooth and creamy, then set aside in the fridge. When the cake is done, cool for 5 mins then turn it onto a cooling rack. Prick it all over with a skewer and drizzle with the rest of the orange juice while still warm. Leave to cool completely.
- Give the frosting a quick beat to loosen, then spread over the top of the cake in peaks and swirls. If you're making the cake ahead, keep it in the fridge then take out as many pieces as you want 30 mins or so before serving. Will keep, covered, for up to 3 days in the fridge.

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