



SPICY PUMPKIN CAKE

Ingredients

For the cake

150g self raising flour

2tsp baking powder

2tsp cinnamon

1tsp ground allspice

3/4tsp nutmeg

1/2tsp ground ginger

1/4tsp ground cloves

1/2tsp salt

200g pumpkin puree (chop pumpkin, cook in a pan with a tiny bit of water until soft, puree and use)

230ml milk

1tsp vanilla essence

230g butter at room temperature

240g granulated sugar

60g soft brown sugar

3 eggs (large)

For frosting

100g butter at room temperature

175g cream cheese

1/2tsp vanilla essence

1/2tsp cinnamon

350g icing sugar

1tblsp milk

Method

1. Preheat oven to 180C. Grease your bundt pan and set aside.
2. Mix flour, baking powder, cinnamon, allspice, nutmeg, ginger, cloves and salt in a bowl, set aside
3. Mix pumpkin, milk and vanilla in another bowl and set aside.
4. In another large bowl or cake mixer bowl beat the butter and sugars until light and fluffy, add the eggs one at a time and beat until incorporated, reduce mixer speed to low and add flour and pumpkin mixtures alternating as you go.
5. Pour batter into the prepared bundt pan, bake for about 45 mins (check at 40 mins) or until a toothpick inserted in the centre comes out clean. Cool for about 10 mins before removing from the pan. Let it cool completely and either ice with the frosting or simply sprinkle with icing sugar and/or dollops of whipped cream.
6. To make the frosting - use a cake mixer or hand mixer, beat the butter and the cream cheese for about 2 minutes until fluffy.
7. Add the vanilla and cinnamon, turn to low speed and slowly add the powdered sugar, mix for about 2 - 3 mins until combined and fluffy, mix in the milk if needed.
8. Spread all over the cake and decorate with coconut shavings/chocolate sprinkles/sliced almonds

Notes

My Bundt Cake pan is a good 5L capacity and this recipe fills it perfectly.