



# PUMPKIN LOAF CAKE

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## LOAF CAKE INGREDIENTS

200g light brown soft sugar  
100g vegetable oil  
3 large eggs  
200g pumpkin puree  
225g self-raising flour  
¼ tsp bicarbonate of soda  
2 tsp ground cinnamon  
1 tsp mixed spice  
¼ tsp ground nutmeg  
¼ tsp ground ginger

## CREAM CHEESE FROSTING

90g unsalted butter, softened  
90g icing sugar, sifted  
180g full-fat cream cheese  
¼ tsp vanilla extract

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## PUMPKIN PUREE

- You can make your own puree for this recipe or use a tin of puree
- If making your own, cut a whole pumpkin into large chunks, there is no need to peel. Then roast, steam or boil the pumpkin until the flesh is soft
- Allow to cool and scoop the flesh from the peel, mash, sieve or blend until smooth

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- Pre-heat the oven to 180°C/gas mark 4 and grease and line a 2lb loaf tin
- Mix the sugar and oil until combined, then add the pumpkin and eggs and beat until mixed thoroughly
- Fold in the flour, bicarbonate of soda and spices, then pour into the loaf tin
- Bake for 45 minutes then check if cooked, insert a toothpick and if it comes out clean then it's done, if not then bake for another 10 minutes
- Remove from the oven and allow to cool in the tin for 15 minutes. Transfer to a wire rack and leave until completely cold
- To make the cream cheese frosting: cream the butter until light and fluffy, add the icing sugar and continue mixing until smooth. Finally mix in the cream cheese until just combined
- Pipe or spread the cream cheese frosting on to the cold cake
- Store in a refrigerator and eat within 3 days