

Spiced Pumpkin Cake with cream cheese frosting



aroma
KITCHEN

INGREDIENTS

FOR THE CAKE

240g plain flour
1 tsp baking powder
2 tsp ground cinnamon
1 tsp ground ginger
Pinch salt
50g walnuts
325g pumpkin puree
125g Stork Tub
150g caster sugar
100g brown sugar
2 eggs
1 tsp vanilla extract

FOR THE FROSTING

150g Emborg cream cheese
100g Valio unsalted butter
250g icing sugar
1 tsp vanilla extract
Caramelized orange slices to decorate



METHOD

- 1 Mix together the flour, spices, baking powder and salt. In another bowl whisk together the pumpkin puree, melted margarine, sugars, vanilla extract and eggs using a whisk.
- 2 Next, add in the flour mixture and whisk together. Stir in the walnuts and spoon into the prepared lined tin.
- 3 Bake in the oven at 170°C for approximately 50-60 minutes or until cooked through.
- 4 Meanwhile mix together all the frosting ingredients and when the cake is cold spread the frosting over the top.