

Pumpkin Pie Cake



Marianne Jacoby PUMPKIN PIE CAKE. (cake or desert)

1 teaspoon bicarb of soda

1/2 cup milk warmed

1 cup dark brown sugar

2 eggs lightly beaten

1/2 cup oil

1 cup crushed pineapple in syrup or juice.

3 teaspoons mixed spice

1/2 teaspoon salt

2 cups self raising flour

2 cups grated raw pumpkin

1 cup chopped walnuts or pecan nuts

To serve: golden syrup , ice cream or I made a glaze of cottage cheese icing sugar and lemon juice

PREHEAT the oven to 180c

Spray a 23 cm springform or bundt tin with non stick Spray

Add bicarb soda to warm milk and stir through

In a large mixing bowl mix sugar, eggs, oil, pineapple, and syrup. Mix until combined. Add the mixed spice, salt, flour, and milk mixture.

Stir in the pumpkin and the nuts.

Pour mixture into the prepared tin and bake for 55 minutes

.The cake is cooked when firm to touch in centre and the ends pull away from the sides of the tin.

Allow to cool for 10 minutes in the tin and turn out onto a serving plate.

Serve lukewarm with ice cream and golden syrup or cold with cottage cheese icing.

TIP : I drizzled maple syrup over when it came out of the oven and waited for it to cool slightly and then pour over the cottage cheese icing Vanaf Kook en Geniet !