

Pumpkin Cake

Cuisine: **English**

Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating: 200 °C

1	Hot air	0 %	Termination by time	00:30 hh:mm	175 °C	+ 100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
selfraising flour	300	g
muscovado sugar	300	g
mixed spice powder - tsp	3	pcs
bicarbonate of soda - tsp	2	pcs
sultanas	175	g
salt - 1/2 tsp	0	pcs
Eggs	4	pcs
Butter	200	g
orange zest	1	pcs
orange juice - tbsp	1	pcs
Grated Pumpkin	500	g
Soft Cheese	200	g
butter soft	85	g
powdered sugar	100	g

Nutrition and allergens

Allergens: 1, 7, EGG, Milk

Minerals: Ca, Calcium, Co, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Phosphorus, Selenium, Sodium: 38758 mg, Zn

Vitamins: A, B, B12, B2, C, D, E, K, Vitamin A, Vitamin B12, Vitamin D

Nutritional value of one portion	Value
Energy	1081.4 kJ
Carbohydrate	82.4 g
Fat	28.4 g
Protein	8.6 g
Water	55.8 g

Directions

Pre heat oven to 175oC 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 till combined. Stir in the pumpkin. Pour the batter into the tin and bake for 30 minutes, 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.

Trim the edges of the cake. Give the frosting a quick beat to loosen, then, using a palette knife, spread over the top of the cake.

Recommended accessories



Enameled GN
container