



Pumpkin spiced latte cake

SERVES 8 PREP 30 mins plus cooling
COOK 1 hr 10 mins EASY V ❄️ un-iced

'This spiced loaf cake has all the flavours of my favourite autumnal drink, a pumpkin spiced latte. The pumpkin keeps the cake soft, just as banana does in banana bread.' **Cassie Best**

200g pumpkin or squash, chopped into 2cm chunks
125g butter, melted and cooled a little, plus extra for the tin
3 medium eggs
50g natural yogurt
2 tsp vanilla extract
1 tbsp strong black coffee, cooled
125g light brown soft sugar

1 Put the pumpkin or squash in a covered container with a splash of water, microwave on high for 5-8 mins until soft, then mash with a fork and leave to cool. Alternatively, cover with foil and bake at 180C/160C fan/gas 4 for 30 mins, then mash.

2 If the oven isn't already on, heat to 180C/160C fan/gas 4. Brush a 900g loaf tin with melted butter and line with a strip of baking parchment, leave some overhanging either end to help you lift out the cake later.

3 Whisk the butter, eggs, yogurt, vanilla and coffee together in a jug. Put the sugar, flour, cinnamon, ginger and a generous grating of nutmeg in a large bowl and mix together. Use your fingers to break up any lumps of sugar, shaking the bowl a few times to bring them up to the surface. Pour the liquid ingredients along with the cooked squash into the bowl of dry ingredients and combine until there are no more floury

200g self-raising flour
2 tbsp ground cinnamon, plus a pinch
1 tsp ground ginger
grating of nutmeg
For the topping
20g pumpkin seeds
150ml whipping cream
100g mascarpone
50g icing sugar

streaks. Pour into the loaf tin and bake for 1 hr.

4 Check the cake is cooked by inserting a skewer into the centre, it should come out dry. If any wet crumbs cling to the skewer, cook the cake for another 5-10 mins, then check again. Leave to cool for 15 mins in the tin, then lift onto a wire rack and leave to cool completely.

5 Toast the pumpkin seeds in a dry pan for a few minutes, shaking now and then, until browned and popping. Tip onto a plate to cool.

6 Whisk the cream, mascarpone and icing sugar together in a bowl until thick. Be careful not to overbeat otherwise it will go runny. If it looks too soft, chill for 30 mins. Spread over the cake, dust with a pinch of cinnamon and scatter with the pumpkin seeds.

PER SERVING 477 kcals • fat 30g • saturates 17g • carbs 43g • sugars 24g • fibre 3g • protein 7g • salt 0.6g



CASSIE BEST

Cassie is Good Food's food director. She trained as a chef at Leiths School of Food and Wine, and has a passion for baking.
@cassiecooks

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Samuel Groves
Made in England 1817

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