

PUMPKIN CAKE with TAHINI GLAZE



Healthylicious

INGREDIENTS

FOR THE CAKE

- 125g white self-raising flour
- 125g wholemeal flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. ground cinnamon
- ½ tsp. ground ginger
- ½ tsp. ground nutmeg
- ½ tsp. ground allspice
- ½ tsp. ground cloves
- 150g margarine / coconut oil
- 200g brown sugar / 70g stevia / 230g erythritol
- **2 Le Naturelle eggs**
- 425g pumpkin puree (Pumpkin, roasted and blended)
- 60g pumpkin seeds / nuts [optional]

FOR THE TAHINI GLAZE

- 3 tbsp. tahini
- 3 tbsp. honey / maple syrup
- 1 tbsp. water
- 1 tsp. vanilla extract
- Pinch of salt



METHOD

- 1** Preheat the oven to 170°C / Gas Mark 3. Line 2 20x10cm loaf pans with baking paper.
- 2** Place the flours, baking powder, salt and spices in a medium bowl. Mix until well combined. Set aside.
- 3** In the bowl of food mixer, beat the butter and sugar on medium speed until just blended.
- 4** Add the eggs one at a time, beating well after each addition. Continue beating for a few minutes until very light and fluffy. Beat in the pumpkin puree. (The mixture might look grainy and curdled at this point.)

METHOD

- 5** Add the flour mixture and mix on low speed until combined.
- 6** Turn the batter into the prepared pans, dividing evenly, and sprinkle the pumpkin seeds / chopped nuts over each loaf.
- 7** Bake for 60-70 minutes, or until a cake tester inserted into the centre comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.
- 8** Meanwhile, prepare the glaze: Place all ingredients in a small bowl