

Butternut Squash Cake

Make this scrumptious squash cake as a seasonal treat for Hallowe'en.

Ingredients

- 300g self-raising flour
- 300g light muscovado sugar
- 3 tsp mixed spice
- 2 tsp bicarbonate of soda
- 175g sultanas
- ½ tsp salt
- 4 free range eggs, beaten
- 200g butter, melted and slightly cooled
- finely grated zest 1 orange
- 1 tbsp orange juice
- 500g butternut squash flesh, grated

For the frosting:

- 200g full fat soft cheese (Philadelphia)
- 85g butter, softened
- 100g icing sugar, sifted
- finely grated zest 1 orange
- 1 tsp orange juice

How to Make It

1. Preheat the oven to 180C/Gas 4/fan oven 160C.
2. Grease and line a 23cm spring-form cake tin
3. Put the flour, sugar, spice, bicarbonate of soda, sultanas and salt into a large bowl and stir to combine.
4. Beat the eggs into the melted butter, stir in the orange zest and juice, then mix into the dry ingredients until combined. Stir in the grated butternut squash.
5. Pour the mix into the tin and smooth the top.
6. Bake for 50-60 mins, or until golden and springy to the touch.
7. Meanwhile, make the frosting. Beat together the cheese, butter, icing sugar, orange zest and juice till smooth and creamy, then set aside in the fridge.
8. When the cake is done, leave to cool for 15 mins then turn it onto a cooling rack.
9. When completely cold, spread the frosting over the top of the cake.

NOTE: As the frosting is made with cream cheese the cake will need to be stored in the fridge.

With thanks to Sarah Murray from Beechwood Fine Foods in Tring for this scrumptious recipe.