



Ballybrado Pumpkin Spice Cake

Ingredients

300g Ballybrado Organic White Spelt Flour

Pinch salt

1 tsp baking soda

1 ½ tsp baking powder

1 ½ tsp mixed spice

250g sugar

125g natural yogurt

2 eggs

350g – 400g pumpkin purée or finely grated pumpkin*

Frosting

50g soft butter

175g cream cheese

125g icing sugar

Pinch of ground cinnamon/mixed spice

Method

1. Mix all dry ingredients.
2. Whisk sugar, yogurt, and eggs very well, add pumpkin puree and mix thoroughly
3. Add all dry ingredients to pumpkin/yogurt mix; mix well



4. Fill dough into a greased 2lb tin and bake in preheated oven at 180°C for approx. 1 hour, or until a skewer inserted comes out clean.
5. Leave to cool for approx. 10 mins, then remove from tin and leave cool.
6. Mix all ingredients for the frosting, beat well. Place in fridge for approx. 30 mins.
7. Lather frosting on cake, serve, enjoy!

*To make pumpkin puree: Take 1 pumpkin (e.g. butternut squash), peel, remove seeds, dice. Cook in 1cm of water until soft. Mash.