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## PUMPKIN\* CAKE

You might have already\* tasted pumpkin\* pie, but what about pumpkin cake? It's delicious!

**INGREDIENTS:** 300g self-raising\* flour • 300g light\* muscovado sugar • 3 teaspoons\* mixed\* spice • 2 teaspoons bicarbonate of soda • 75g sultanas\* • ½ teaspoon salt • 4 eggs • 200g melted\* butter • zest and juice of 1 orange • 500g grated\* pumpkin flesh

**For the frosting\*:** 200g soft\* cheese • 85g softened\* butter • 100g sifted\* icing\* sugar • zest and juice of 1 orange

### METHOD\*

- 1** Heat\* oven to 160°C. Grease\* a 30 x 20cm tin\* and line\* it with baking\* paper.
- 2** Put the flour, sugar, mixed spice, bicarbonate of soda, sultanas and salt into a large bowl\*. Add\* the grated pumpkin. Stir\* to combine the ingredients.

- 3** Beat\* the eggs with the melted\* butter. Add the orange zest and 1 tablespoon\* of juice. Pour\* into the flour\* mix. Mix\* well to combine all the ingredients.
- 4** Pour the mix into the tin and bake\* in the oven for 30 minutes. Let\* the cake cool for 5 minutes, then prick\* it all over with a fork. Drizzle\* the cake with 2 tablespoons of orange juice.

### MAKE THE FROSTING\*

- 5** Beat the cheese with the softened\* butter, icing sugar, orange zest and 1 teaspoon of orange juice. When the frosting is smooth\* and creamy\*, chill\* it in the fridge.
- 6** When the cake is completely cool, spread\* the frosting on top. Cut into pieces. Enjoy!

## HELP!

**add:** ajouter  
**already tasted:** déjà goûté  
**bake:** cuire au four  
**baking paper:** papier cuisson

**beat:** battre  
**bowl:** saladier  
**chill:** refroidir  
**creamy:** crémeux  
**drizzle:** arroser  
**flour mix:** mélange d'ingrédients secs  
**frosting:** glaçage  
**grated flesh:** de la chair râpée

**grease:** beurrer  
**heat oven:** préchauffer le four  
**icing sugar:** sucre glace  
**let cool:** laisser refroidir  
**light muscovado sugar:** sucre roux  
**line:** tapisser

**melted butter:** beurre fondu  
**method:** préparation  
**mix well:** bien mélanger  
**mixed spice:** mélange d'épices en poudre (cannelle, clou de girofle, gingembre, noix de muscade)  
**pour into:** verser sur

**prick all over:** piquer la pâte partout  
**pumpkin:** pour cette recette, de la courge  
**pumpkin pie:** tarte à la citrouille  
**self-raising flour:** farine à levure incorporée  
**sifted:** tamisé  
**smooth:** lisse  
**soft cheese:** fromage

frais à tartiner  
**softened:** ramolli  
**spread:** étaler  
**stir:** remuer  
**sultana:** raisin sec, variété sultanine  
**tablespoon:** grande cuillère  
**teaspoon:** petite cuillère  
**tin:** moule à gâteau