

Pumpkin Cake

Ingredients

1 short pastry sheet
700gr pumpkin (peeled weight)
100gr brown sugar
4 eggs
150ml whipping cream
100ml milk
2 tbsp flour
Ground cinnamon
Ground ginger
Ground nutmeg
Pinch of salt



Method

STEP 1

Preheat oven to 180C up and down.

STEP 2

Boil the pumpkin in a saucepan until it is soft and drain it.

STEP 3

Put the short pastry sheet in a 26-cm circle cake pan.

STEP 4

Beat the boiled pumpkin with the rest of the ingredients in a large bowl.

STEP 5

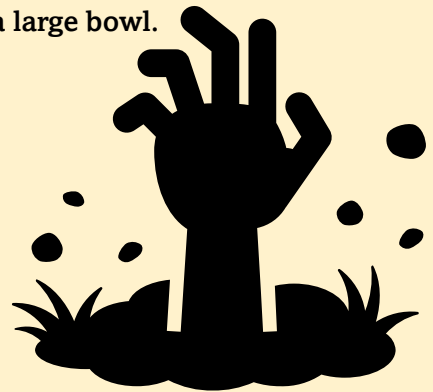
Pour batter into the prepared cake pan.

STEP 6

Bake in the preheated oven 50 minutes.

STEP 7

Remove from the oven and cool completely.



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