

Pumpkin Recipes



If you like carrot cake then you'll love this tasty pumpkin cake!

Pumpkin and Raisin Loaf

Ingredients

100g light brown sugar,
4 eggs, separated,
200g grated raw pumpkin or
squash flesh,
Finely grated zest and juice of
1 lemon,

100g raisins,
100g ground almonds,
200g self-raising flour,
Pinch of salt,
1 tsp cinnamon
½ tsp nutmeg



Method:

Step 1: Preheat oven to 170C/gas 3 and line a loaf tin (10 x 20cm) with greaseproof paper.

Step 2: Use an electric whisk to beat the sugar and eggs yolks together for 2-3 minutes until light and creamy. Lightly stir in the grated pumpkin, lemon zest and juice, raisins and ground almonds.

Step 3: Combine the flour, salt and spices and sift, then fold them in.

Step 5: Beat the egg whites until they hold soft peaks. Beat a heaped tablespoon of egg whites into the mix to loosen it, then fold in the rest as lightly as you can.

Step 6: Tip into tin and bake for about 1 hour until skewer inserted into the centre comes out clean. Leave to cool for 10 minutes, then transfer to a wire rack to cool completely before slicing. Enjoy!

This recipe was donated to the #pumpkinrescue campaign by
Hugh Fearnley-Wittingstall and the River Cottage team

