

Golden Pumpkin Cake Serves 8-10

Season: autumn

Recipe source: Hayley McKee

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| Equipment: tea towel chopping board cook's knife measuring scales electric mixer cake tin/paper patty cases/ muffin tins mortar and pestle spatula spoon fork and bowl | Ingredients: 150g butternut pumpkin, cut into 1cm cubes and steamed. 5g nasturtium, marigold, calendula or sunflower petals 230g caster sugar 170g unsalted butter 6 egg yolks 1 egg 300g plain flour ½ tsp baking powder ½ tsp bicarb soda |
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What to do:

1. Add the pumpkin to a steamer set over a saucepan of lightly simmering water and cook until tender. Remove from the heat and set aside to cool, then mash 150g of the pumpkin in a bowl until smooth.
2. Preheat the oven to 175°C. Lightly grease and line a 20cm round cake tin with baking paper or muffin tray with paper patties.
3. In a mortar, rub the flower petals into the sugar using the pestle. Don't be delicate here; the more you rub, the more the petals will infuse their flavour into the sugar.
4. In the bowl of an electric mixer, beat the sugar and petal mixture together with the butter for 6 minutes on high speed until creamy and voluminous.
5. Continue to beat on low speed, adding the egg yolks one by one followed by the whole egg, then adding the mashed pumpkin, flour, baking powder and bicarb soda.
6. Mix until combined.
7. Pour the batter into the prepared tin. Bake for 45 minutes (20 minutes for smaller cakes), or until a skewer inserted into the centre comes out clean.
8. Remove the cake from the oven and leave to cool slightly in the tin for 5 minutes, then carefully turn out onto a wire rack and leave to cool completely. Drizzle with lemon icing.